



AMERICAN LAKE

Conference Center

AT JOINT BASE LEWIS-McCHORD

AmericanLakeConferenceCenter.com • 253-966-3988
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WELCOME TO AMERICAN LAKE CONFERENCE CENTER

Set in a picturesque and serene part of JBLM-Lewis North, American Lake Conference Center is the perfect gathering place for your special event.

The conference center is complemented by a sweeping view of American Lake from both upper and lower banquet rooms, a large pavilion with a nearby fire pit and patio that accommodates outdoor gatherings, exquisite landscaping, elevator and ramps to all areas, cozy conversation and seating areas in the lobby, a private dressing room for women, a private office with Wi-Fi for visitors and conveniently located catering office off the lobby.

Our spaces are elegant, modern and inviting, with the flexibility to handle business conferences, weddings, holiday parties, team-building events, military balls and much more.

Meeting areas come complete with remote-control audio-visual equipment, movable bars, dance floors and multiple seating options. Wi-Fi is also available.

Overnight accommodations are available at JBLM-Lewis Main and JBLM-McChord Field hotels. Lakeside cabins are also located near the conference center.

ROOM OPTIONS

Pine View and Eagle View Ballrooms

Located on the upper lakeside level, the expansive view of American Lake is the perfect backdrop to your event. An attractive full-service bar complements your event in the Eagle View ballroom. The ballrooms can be combined for larger events.

Hemlock, Fir, Spruce, Cedar and Evergreen Ballrooms

Located on the upper level, the ballrooms can be configured to your unique taste and need, from dance party to conference meeting. Movable walls, projectors, screens, integrated sound systems, portable bars and seamless food delivery make these ballrooms versatile and private.

Lakeside Ballroom

With a more intimate feel, the lower-level ballroom and a full bar is perfect for parties, weddings and receptions. The glass atrium creates a light-filled experience with a direct view of the lake and gardens.

Osprey Room

Arrange your small meeting in the lower-level lakeside Osprey Room, complete with projection and sound systems.

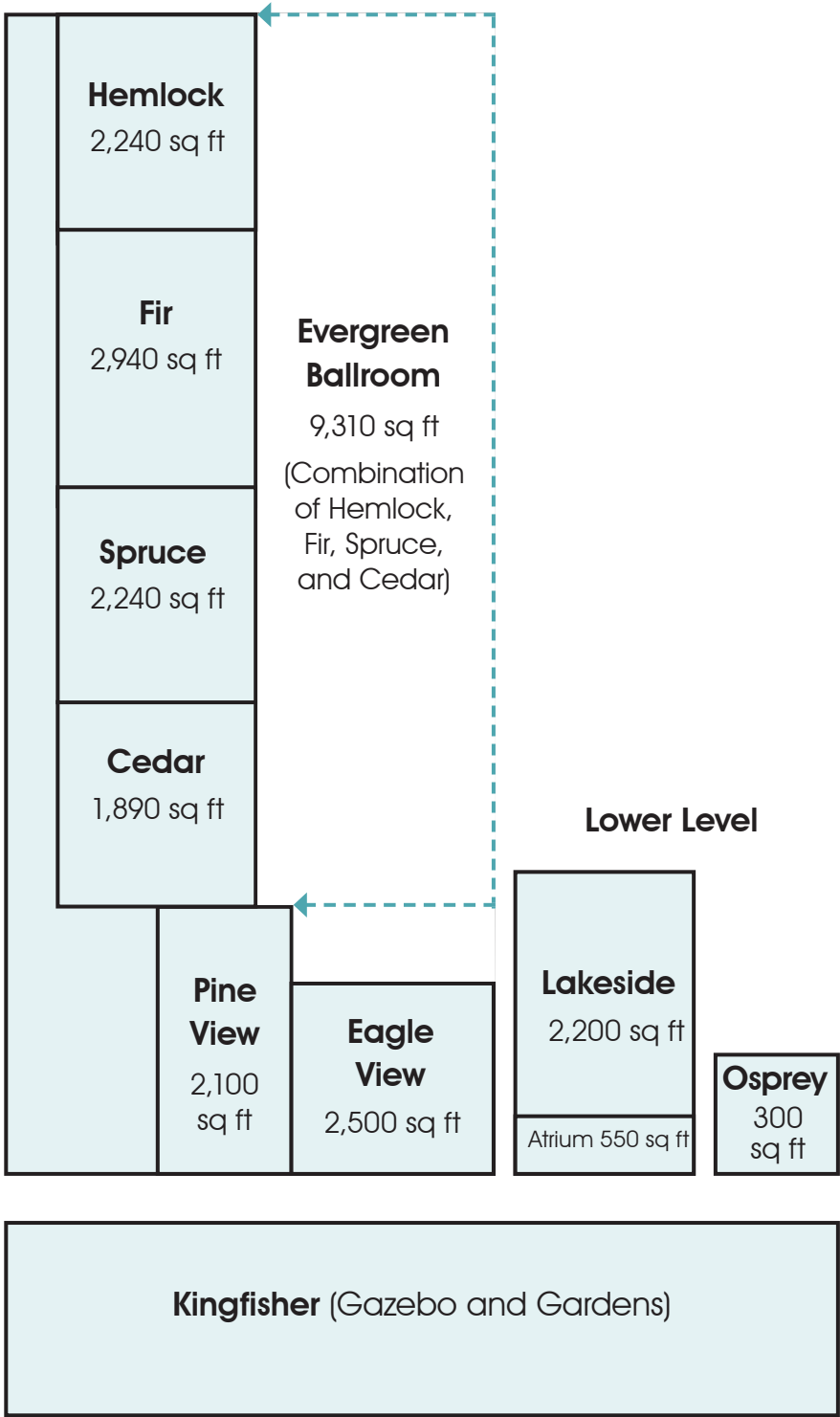
Kingfisher Area

American Lake Conference Center includes an outdoor area with a roomy gazebo, patio, fire pit, gardens and dock — perfect for catered barbecues and small receptions.





ROOM LAYOUTS



ROOM CAPACITY AND RATES

ALCC rooms	Capacity	Usage Fee Mon–Thur 7AM–5PM*	Usage Fee Mon–Thur 5PM–12AM*	Usage Fee Fri & Sat (10-hr period)	Usage Fee Sun & Hol Premium (10-hr)
Entire building	1,200	\$1,000	\$700	\$2,500	\$2,500
Entire upstairs	675	\$700	\$400	\$2,000	\$2,100
Pine View	140	\$175	\$175	\$425	\$450
Eagle View	150	\$175	\$175	\$625	\$675
Combination of Pine and Eagle View	290	\$350	\$350	\$1,000	\$1,125
Cedar	120	\$125	\$125	\$325	\$350
Spruce	120	\$125	\$125	\$325	\$350
Fir	140	\$125	\$125	\$325	\$350
Hemlock	120	\$125	\$125	\$325	\$350
Combination of two adjoining rooms: Cedar, Spruce, Fir and Hemlock	240	\$250	\$250	\$650	\$700
Combination of three adjoining rooms: Cedar, Spruce, Fir and Hemlock	380	\$375	\$375	\$975	\$1,050
Evergreen Ballroom	500	\$325	\$350	\$1,100	\$1,100
Lakeside	125	\$175	\$175	\$525	\$575
Osprey	20	Free**	\$25**	\$125	\$125
Kingfisher (Gazebo and Gardens)	80+	\$100	\$100	\$275	\$300

*Additional fee of 10% assessed to add-on hours. **Excludes beverage station.

Room rentals include:

Set up of tables and chairs, choice of linens, projector and screen (when available),
Beverage Station with coffee (2 gal. per room booked), hot tea and water, and Wi-Fi.
Additional coffee or other beverages may be added at time of booking (for an additional fee).

Usage fees are waived if food sales are more than three times the room fee.

Usage fees are still applicable if room is not used for entire usage window.

Previous day of set up constitutes a day of use.

American Lake Conference Center has limited cables, auxiliary cords and laptops
for use with a refundable deposit upon return of item.

A minimum deposit of minimum 50% of the room fee is required to hold a room reservation.

Payment is due in full on day of event.

Mon–Thur usage fees are waived if food minimum is at least \$1,500.



MENU CONCEPTS

Continental Breakfast

Limited breakfast menu, with both hot and cold food items \$8.95

Breakfast Buffets

Full breakfast buffet \$10.95.

Lunch/Dinner Buffets

Lunch/dinner buffets \$15.95. Buffets include 2 entrées, 2 fresh vegetables and 2 starches.

Daytime Buffet

Daytime buffet \$12.95. Daytime buffet includes choice of 1 entrée, 1 fresh vegetable and 1 starch, full salad bar and artisan bread station

Plated Meal

Plated meal \$25.95 for three courses, \$29.95 for four courses. Includes artisan bread and butter.

Luncheons

Full salad bar with choice of 2 soups, including an artisan bread station \$10.95

Box Lunch

Choice of wrap, cookie, fruit cup, chips and water \$10.95

Hors D'oeuvres

All prices are for 50 servings

Vegetable platter \$59.95
Roasted vegetable platter \$74.95
Fruit platter \$69.95
Domestic Cheese platter \$49.95
Gourmet Cheese Board \$69.95
Pigs in a blanket \$52.95
Chips and salsa \$29.95
Swedish or barbecue meatballs \$32.95
Baked brie \$59.95
Assorted finger sandwiches
(chicken, tuna and egg salad) \$49.95

Egg rolls \$37.95
Stuffed mushrooms \$62.95
Chicken tenders \$37.95
Shrimp cocktail \$69.95
Deviled eggs \$29.95
Caprese kabob \$29.95
Mini muffins \$42.95
Cookies \$34.95
Scones \$39.95

***Guests are not limited to the listed menus.
Any menu can be created and budgeted to the needs of the customer.***

Please add 20% service fee to all menu items. All catering that is delivered is subject to a 10% delivery fee.

BUFFET MENUS

PARIS BUFFET

Beef Bourguignon
Chicken with White Wine and Tarragon
Ratatouille
Haricots Verts with Lemon and Herbs
Saffron Rice
Artichoke and Spinach Potatoes Parisienne

ITALIAN BUFFET

Chicken Picatta
Italian Meatballs
Eggplant Parmesan
Vegetable Primavera
Choice of two Pastas and two Sauces

SMOKEHOUSE BUFFET

Pulled Pork
Smoked Chicken
Cauliflower au Gratin
Green Beans with Caramelized Onions
Mac and Cheese
Rustic Mashed Potatoes

PACIFIC NORTHWEST BUFFET

Three-Citrus Chicken
Honey-Glazed Salmon
Olympic Vegetable Medley
Roasted Red Potatoes with Fresh Rosemary and Sea Salt
Ginger and Orange Baby Carrots
Wild Mushroom Pilaf

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BUFFET MENUS

LUAU BUFFET

Island-Style Teriyaki Chicken
Grilled Mahi Mahi
Paniolo Stir Fry
Ginger-Glazed Sweet Potatoes
Pineapple Rice
Pan-Fried Chow Mein Noodles

BARBECUE BUFFET

Barbecued Chicken
Barbecued Spare Ribs
Green Beans with Caramelized Onions
Corn on the Cob
Jo-Jos
Mashed Sweet Potatoes

HOLIDAY BUFFET

Roasted Turkey
Baked Ham
Green Bean Casserole
Roasted Root Vegetables
Cornbread Dressing
Garlic Red Mashed Potatoes
Turkey Gravy

Additional Sides:
Fresh Cranberry Relish, 75¢ per guest
Cranberry Sauce, 50¢ per guest
Mashed Maple Sweet Potatoes
with Marshmallows, \$1.25 per guest

BREAKFAST BUFFET

Bacon
Sliced Ham
Scrambled Eggs

Hash Browns
Grits or Oatmeal

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BUFFET MENUS

CREATE-YOUR-OWN BUFFET

Entrées

Bratwurst
Sauerbraten
Sweet and Sour Chicken
Bulgogi
Fried Catfish
Braised Pork Chops
Fried Chicken
Pork Colorado
Baked Chicken
Minute Steaks

Fresh Vegetables

Braised Red Cabbage
Candied Brussel Sprouts
Bok Choi
Squash Medley
Bell Peppers and Onions
Roasted Eggplant
Butternut Squash
Brandied Baby Carrots
Kale

Starches

Steamed White Rice
Fried Rice
Rice Pilaf
Country-Fried Potatoes
Garden Rice Pilaf
French Fries
Waffle Fries
Cornbread
Baked Sweet Potato
Cheese Grits

PASTRY CHEF'S DESSERT BUFFET MENU

Baked Desserts

\$1.50 per person (choice of 1), \$2.50 per person
(choice of 2) or \$3.95 per person (choice of 3):

Assorted Mini Pies (Pastry Chef's Choice)
Assorted Mini Cupcakes (Pastry Chef's Choice)
Cheesecake
Assorted Cookies
Brownies
Bread Pudding with choice of
Caramel or Chocolate Sauce
Cake Truffles

Apple Strudel
French Macarons
Cream Puffs
Eclairs

Chocolate Fountain with Fruit to Dip

\$2.50 per guest

Sundae Bar

\$2.50 per guest

OTHER MENUS

Continental Breakfast

Oatmeal, Grits, Yogurts, Breakfast Pastries
and Cold Cereals

Box Lunch

Wrap choices: Turkey, Ham or Roast Beef;
add \$1 for Southwest

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BUFFET ENHANCEMENTS

CARVED ENHANCEMENTS

(Subject to market pricing)

Prime Rib
Inside Top Round
Smoked Salmon Sides
Whole Suckling Pig
Top Sirloin

Roasted Leg of Lamb
Southwestern Eye of Round
Smoked Brisket
Corn Cob Smoked Ham
Honey-Roasted Turkey Breast

FULL SALAD BAR

\$3 per guest

Fresh Field Greens
Black Olives
Red Onions
Carrots

Radishes
Ranch Dressing
Choice of Vinaigrette (Elderberry Balsamic,
Herb-and-Lemon, Asian Sesame)

COMPOSED SALADS

\$2 per guest

Vegetarian Pasta Salad
Roasted Beet and Walnut Salad
Three-Bean Salad
Dilled Cucumber Salad
Tomato Salad
Curried Couscous Salad
Caprese Salad

Fruit Salad
Red Country-Style Potato Salad
Coleslaw
Sweet Potato Salad
Carrot Salad
Macaroni Salad

ARTISAN BREAD STATION

\$1.50 per guest

Freshly Baked Breads with Whipped Butters

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PLATED MEALS

3-Course

Fresh Field Greens with House Vinaigrette
Seasoned Asparagus
Mashed Yukon Gold Potatoes
Choice of Sirloin Steak, Salmon or Vegetarian Napoleon
Classic New York Cheesecake with Chocolate or Strawberry Sauce

4-Course

Same as 3-course but with an added first course of
Potato Leek Soup

BEVERAGE SELECTIONS

Full-Service Bar
Features the most popular liquors and liqueurs

Beverage Prices

Coffee: \$20 per gallon; includes creamer, sugar, straws, cups
Tea: \$7 per gallon
Punch: \$10 per gallon
Juice: \$10 per gallon
Soda: \$1.50 per can

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CAKE RATES

Round Cakes, Basic Icing

6-in. (serves 12–14):	\$35
8-in. (serves 26–28):	\$70
10-in. (serves 40–45):	\$113
12-in. (serves 56–60):	\$150
14-in. (serves 74–78):	\$195
16-in. (serves 95–100):	\$250
18-in. (serves 110–114):	\$285

Square Cakes, Basic Icing

6-in. (serves 16–18):	\$45
8-in. (serves 30–32):	\$80

10-in. (serves 48–50): \$125

12-in. (serves 70–72): \$180

14-in. (serves 95–98): \$245

16-in. (serves 125–128): \$320

18-in. (serves 158–162): \$405

Sheet Cakes, Basic Icing

Quarter Sheet (serves 22–24): \$18

Half Sheet (serves 48–50): \$36

Full Sheet (serves 98–100): \$72

Other, Basic Icing

Cupcakes: \$15/dozen

Additional Charges

Tinting: \$20

Fondant: \$7

Edible Image: \$25

Cake Details: \$30

We offer a variety of flavors, fillings and icings for our cakes.

- **Cake flavors** are available in almond, traditional white, chocolate fudge, butter yellow, lemon, strawberry, red velvet, Italian cream (contains nuts), carrot (contains nuts) and marble.
- **Filling flavors** are strawberry, raspberry, blueberry, chocolate silk, chocolate mousse, vanilla bean custard, lemon curd, cream cheese icing and coconut cream.
- **Icings** are available in traditional buttercream, chocolate buttercream, Italian buttercream, fondant and cream cheese.

Due to the large variety of décor requested, each cake will be individually priced by the Pastry Chef.

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