



Mess Night Packages





Catering and Events Services

Thank you for choosing the MCCS Catering Team for your Mess Night. We are here to assist you in all your catering and event needs. We have a fabulous kitchen that can bring you a variety of foods tailored for your event and many foods that you cannot get easily in the high desert. Our team has many years of combined experience, and I am here to help you every step of the way.

Catering and Events Department

Food and Beverage Branch
Food, Beverage, and Commercial Recreation Division
29PalmsCateringandEvents@usmc-mccs.org

(760) 830-8360

Devil Dog Package

Warm Dinner Rolls

Served with Butter

Split Plate

New York Strip Steak and Seasoned Grilled Chicken Breast with Red Skinned Mashed Potatoes and Sautéed Green Beans.

Beverages

(3) Non-Alcoholic Toasting Wines
Glass of Punch
Grog (without Alcohol)

\$35.00

per person all inclusive (non-alcoholic)

\$45.00

per person all inclusive (alcoholic)

This price must be paid by all guests to include those who are not drinking. Prices are based on majority of guest count

Leatherneck Package

Fresh Garden Salad

Spring Mix Lettuce, Fresh Cherry Tomatoes, and Fresh Cucumbers topped with a Balsamic Vinaigrette Dressing

Warm Dinner Rolls

Served with butter

Split Plate

New York Strip Steak and Seasoned Grilled Chicken Breast served with Red Skinned Mashed Potatoes and Sautéed Green Beans.

Beverages

(3) Non-Alcoholic Toasting Wines
Glass of Punch
Grog (without Alcohol)

\$40.00

per person all inclusive (non-alcoholic)

\$50.00

per person all inclusive (alcoholic)

Farhead Package

Fresh Garden Salad

Spring Mix Lettuce, Fresh Cherry Tomatoes, and Fresh Cucumbers topped with a Balsamic Vinaigrette Dressing

Warm Dinner Rolls

Served with butter

Split Plate

New York Strip Steak and Seasoned Grilled Chicken Breast served with Red Skinned Mashed Potatoes and Sautéed Green Beans.

New York Style Cheesecake

Beverages

(3) Non-Alcoholic Toasting Wines

Glass of Punch

Grog (without Alcohol)

\$45.00

per person all inclusive (non-alcoholic)

\$55.00

per person all inclusive (alcoholic)

Ole Glory Package

Fresh Garden Salad

Spring Mix Lettuce, Fresh Cherry Tomatoes, and Fresh Cucumbers topped with a Balsamic Vinaigrette Dressing

Vegetable Spring Rolls

A delicious blend of vegetables wrapped in crispy spring roll wrapper, served with Sweet Thai Chili Sauce.

Warm Dinner Rolls

Served with butter

Split Plate

New York Strip Steak and Seasoned Grilled Chicken Breast served with Red Skinned Mashed Potatoes and Sautéed Green Beans.

New York Style Cheesecake

Beverages

(3) Non-Alcoholic Toasting Wines
Glass of Punch
Grog (without Alcohol)

\$50.00

per person all inclusive (non-alcoholic)

\$60.00

per person all inclusive (alcoholic)

Tun Tavern Packages

priced per 50 people

This menu is used for adding an Alcoholic Grog to a Non-Alcoholic Package

TIER 1 LIQUOR

Jim Beam Whiskey, McCormick Gin, Ron Rio Rum, or Montezuma
Tequila
\$85.00

TIER 2 LIQUOR

Jack Daniels Whiskey, Tanqueray Gin, Absolute Vodka, Jose Cuervo
Tequila, Bacardi Rum, Jameson Whiskey, or Wild Turkey Honey
Whiskey
\$125.00

TIER 3 LIQUOR

Crown Royal Whiskey , Bombay Sapphire Gin, Kettle One Vodka, 1800
Silver Tequila, or your choice of Rum.
\$167.00

TIER 4 LIQUOR

Grey Goose Vodka or Patron Tequila
\$200.00

Terms and Conditions

Host/Sponsor

The host/sponsor is requested to be present prior to the start of the function to ensure that all provisions of the contract have been met. The military sponsor assumes full financial responsibility for the event, and any damages caused by their guests.

Liability

The Club or Catering Department is not responsible for damage or loss of any merchandise, equipment, clothing, or other valuables left at any function.

Decorations

Tacks, push pins, scotch tape, nails, or staples may not be used in any function room. Rice, birdseed, or confetti throwing is not permitted on the premises. Should this occur, the host is responsible and will be assessed a cleaning/repair fee.

Payments

All parties require a 25% deposit. An additional payment 50% of the anticipated balance is due on the day you plan your event, at least 4 weeks prior to the date of your event. The remaining balance is due 4 working days prior to your event.

Guest List

In connection with this function, the authorized host/hostess agrees to provide the MCCS Catering and Events with a complete list of all guests to have access to MCAGCC Twentynine Palms four business days before the event. This list must be typed, in alphabetical order by last name first.