

Club Stewart & Hunter Club



Catering
Menu



Catering Arrangement Guidelines

Club Stewart and the Hunter Club are pleased to have this opportunity to introduce our services. Both civilians and military personnel can utilize our facilities. The menu selections are only suggestions and a great starting point and we are always happy to design a special menu that suits your individual preferences or needs. Our management and staff look forward to working with you and planning your special event.

Reservation/Deposits


All catering service and room reservations are available on a first come, first serve basis. Your event is scheduled for 4hrs. Additional hours are \$125.00 per hour. The planned event and number of guests will determine which room will best serve your needs. We also offer off-premises catering to any location. Locations further than a 50 miles radius will require additional fees. A reservation for an event must be made in person and along with a non-refundable room deposit. Please discuss this with the catering office if it would best suit your needs. All deposits must be made at reservation or the Club has the right to remove your event from our computers without notification if deposit is non sufficient.

Guaranteed Minimum

Each package has a required minimum if you do not meet the required minimum you will be charged \$3.00 per person for each person not meeting the requirement. One week prior to your event we will need a guarantee with 10% of your final guest count. A guaranteed minimum guest count will need to be provided to the catering office 72 hours (3 days) prior to your event. Children between the ages of 5 – 10 menu prices will be half price of menu cost. All children 4 and under will be free but still need to be added to your guest count. If you choose a split menu the guarantee will need to be turned in 5 days prior to the event. Weddings and events with large capacity that required gate entry will need to have a guest list emailed into our catering office 2 weeks prior to event by close of day (3:00 pm) and should meet requirements stated on procedure sheet or your list will not be submitted.

A la Carte Split Menus

We recommend that a single entrée be chosen for your event. This will help expedite service to your guests. However, should your group desire a choice of items for your guests; the Club will accommodate you as follows:

- The menu items limited to two can be chosen upon booking your event. The sponsor must provide a layout by table with a count of each entrée choice by table. Additionally, the sponsor will need to provide color-coded name cards to be placed at each guest setting.
 - A guaranteed number will be needed for each entrée choice 5 days in advance. Please allow 20 minutes to your service time for a split menu. There will be a \$1.50 per entrée charge added to the cost for this service.
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Quality Food Service Guaranteed

Great events begin with a well-detailed plan. Club Stewart will supply exceptional service to you for your event. Full service time will depend upon your guest count. Within our mutual plan, it is necessary to keep as close as possible to the itinerary that has been developed. Any delays in serving time could affect the quality of our product served.

Payment


The client of the event is responsible for payment in full by close of business (4:00 pm) day prior to the event. The guaranteed minimum is the minimum you will be charged for the day of the event. However, should your guest count increase you will be charged for the actual guest count. The club will accept the following forms of payment: cash, cashier's check, or all major credit cards to include: Visa, Master Card, or American Express. All deposits will be deducted from the total cost for your event. Personal checks will not be accepted as a final payment.

Decorations / Ceremonial and Guest Speakers

Table and floor decorations such as flowers, centerpieces, and balloons are welcome for all functions. Our staff can also assist with decorating for you depending on your requirements of decorations a price will be quoted for Club Stewart location only. Please let our catering staffs know if these services are needed. However, because many items in the club are unique, expensive, and can be easily damaged, we request you coordinate with the catering office before planning your decorations. We do not authorize any decorations to be hung on the ballroom wall, ceiling, door, hallway, or fixtures. Nails, staples, or tape may not be used on the doors, walls, or fixtures. Please remove all decorations that you or your guests desire to keep after the event. No decorations can be hung from the chandeliers in any room. We regret that we cannot be responsible for any decorations left in the club after your function. There will be a service charge of \$150.00 for any glitter, sand, confetti, birdseeds, or rice used at any event. In order to ensure a great event, please provide us with a copy of your itinerary and we will mutually develop a time schedule for you event. Please after your event take all centerpieces and decorations with you. We will not be responsible for any items left in the building overnight.

Bar Services

There is a \$125 bartender fee for a cash bar set-up. We can make arrangements for a tab bar at no extra charge. The tab bar consists of any choice of beer, wine or liquor, plus an 18% service charge done the day of event with bartender. Please let our catering staff aware if you need these services. Please check under additional services on the last page of this brochure for additional information.





Room & Set up Charges
for Military Social Functions

Military social functions (Military Balls, Hail and Farewells, Welcomes, Dining-Ins and Outs) must meet the Minimum Food and Beverage Sales to avoid full room rental fees.

Club Stewart

Room	Sunday- Thursday	Minimum Food/Beverage Sales	Friday & Saturday Nights	Minimum Food/Beverage Sales
1/3 Ballroom	\$88	\$700	\$125	\$1,000
2/3 Ballroom	\$125	\$1,000	\$150	\$1,000
Full Ballroom	\$200	\$1,600	\$250	\$2,000
Patriots Corner	\$63	\$500	\$100	\$800
Liberty Lounge	\$63	\$500	\$100	\$800
Marne Room	\$63	\$500	\$100	\$800
Headlight Lounge	\$75	\$600	\$113	\$900
Palmetto Room	\$75	\$600	\$113	\$900
Rockets	\$75	\$600	\$113	\$900

Hunter Club

Room	Sunday- Thursday	Minimum Food/Beverage Sales	Friday & Saturday Nights	Minimum Food/Beverage Sales
Whole Facility	\$200	\$1,600	\$250	\$2,000
Ballroom	\$100	\$600	\$150	\$1,200
VIP Room	\$38	\$300	\$63	\$500
T.V. Room	\$38	\$300	\$63	\$500



Damage

The club is not responsible during or subsequent to any function for any damages or loss to any merchandise, articles, or valuables belonging to the host or his guests. Due to very limited storage space, we cannot store any items for your function. The host will be responsible for any damages incurred to the club during a private function.

Room and Set up Charges

Club Stewart understands that space is routinely needed for meetings, ceremonies, etc. Therefore it is necessary to assess room rental and set up charges to cover our costs in terms of labor, linens, room set up and clean up. Please refer to the attached outline for specific room rental and set up fees.

CLUB STEWART

Room Rental & Set-Up Fees

	Capacity	Sun-Thurs	Fri (4:00 pm)-Sat
1/6 Ballroom	50	\$ 87.50	\$125.00
1/3 Ballroom	100	\$175.00	\$250.00
2/3 Ballroom	200	\$250.00	\$300.00
Full Ballroom	500	\$400.00	\$500.00
Patriots Corner	90	\$125.00	\$200.00
Liberty Lounge	90	\$125.00	\$200.00
Marne Room	90	\$125.00	\$200.00
Head Light Lounge	100	\$150.00	\$225.00
Palmetto Room	120	\$150.00	\$225.00
Rockets	150	\$150.00	\$225.00

HUNTER CLUB

Room Rental & Set-Up Fees

	Capacity	Sun-Thurs	Fri & Sat Night
Whole Facility	300	\$400.00	\$500.00
Ballroom	150	\$200.00	\$300.00
Hunter Room	125	\$125.00	\$200.00
VIP Room	50	\$75.00	\$125.00
Bar Room	75	\$75.00	\$125.00
Patio (Flat Rate)	100	\$75.00	\$75.00
Hunter-VIP Combo	175	\$175.00	\$250.00
Hunter/Ballroom Combo	250	\$325.00	\$375.00

*(Multiple rooms that are needed for the same event
will be charged ½ price on second room charge)
(Room capacity may change due to events set-up of tables
which will cause less space in room)*



Morning Service Packages

Available from 6AM until 11AM

*All Breakfast Packages include fresh linens,
silverware and have a required 25 guest minimum.
There will be an 18% service charge.*

Fresh Breakfast Pastries

Guest minimum 25

A wide assortment of fresh breakfast pastries
Served with Coffee, Decaffeinated Coffee and Assorted Hot Tea
\$5.50 per Guest

The Georgian Continental

Guest minimum 25

A wide assortment of Fresh Breakfast Pastries served with
Seasonal Fresh Sliced Fruits, Orange Juice
Coffee, Decaffeinated Coffee and Assorted Hot Tea
\$6.75 per Guest

Southern Favorite

Guest minimum 25

Fluffy Scrambled Eggs, Bacon and Sausage, served with Biscuits
And Gravy, Hash Browns, Grits, Orange Juice
Coffee, Decaffeinated Coffee and Assorted Hot Tea
\$9.50 per Guest

Celebration Breakfast Buffet

Guest minimum 50

Fluffy Omelets Made to Order with your favorite
Ingredients served with Bacon and Sausage, Biscuits and
Gravy, Hash Browns, Grits, Orange Juice
Coffee, Decaffeinated Coffee and Assorted Hot Tea
\$10.75 per Guest
(Chef Charge of \$65.00 per 50 Guests)

Morning Services


Serves approximately 50 pieces

Assorted Breakfast Breads \$95.00
(Mini Danish, Pecan Spins, Mini Muffins)
Fresh Fruit Tray Medium \$95.00
Fresh Fruit Tray Large \$150.00

Beverages

Each selection requires a Minimum of 15 Guests

Iced Tea or Coffee	\$1.25
Iced Tea, Coffee & Water	\$2.25
Orange or Apple Juice	\$1.75
Soft Drinks	\$1.00
Bottled Water	\$1.75





Buffet Luncheon Packages

Available for events ending at 3:00pm

Guest minimum 25

All Luncheon Packages include fresh linens and serveware for all guest tables.

There will be an 18% service charge.

Traditional Deli

Ham, Turkey and Roast Beef

Offered with types of cheese, Lettuce, Tomato, Fresh Bread and Rolls

Choose Two: Potato Salad, Pasta Salad, Coleslaw or Chips

Assorted Desserts, Coffee and Iced Tea

\$9.50

Add Soup Du Jour for \$1.50 per guest

Add Fresh Garden Salad w/dressing for \$1.75 per guest

Harvest Buffet

Traditional Fried or Barbecued Chicken, Smothered Pork Chops

Mashed Potatoes with Gravy and Rice Pilaf

Buttered Corn and Collard Greens

Assorted Rolls and Butter

Assorted Desserts, Coffee and Iced Tea

\$9.50 per guest

Add Fresh Garden Salad w/dressing for \$1.75 per guest

Family Buffet

Herb Roasted Chicken and Beef Stroganoff

Egg Noodles and Blended Rice

Greens Beans and Candied Baby Carrots

Assorted Rolls and Butter

Assorted Desserts, Coffee and Iced Tea

\$9.50 per guest

Add Fresh Garden Salad w/dressing for \$1.75 per guest

Country Buffet

Salisbury Steak and Southwestern Chicken

Mashed Potatoes and Seasoned Rice


Buttered Green Beans and Corn O'Brien

Assorted Rolls and Butter

Assorted Desserts, Coffee and Iced Tea

\$9.50 per guest

Add Fresh garden Salad w/dressing for \$1.75 per guest





Plated Luncheon Packages

Available from 11AM until 3PM

Minimum Guest Count of 25

All Luncheon Packages include fresh linens service ware for all tables.

There will be an 18% service charge.

Grilled Chicken Caesar Salad served with Garlic Bread

Dessert, Coffee and Iced Tea

\$8.50 per guest

Add shrimp for \$1.95 per guest

Sliced Turkey with gravy

Corn Bread Dressing

Buttered Green Beans or Buttered Corn

Assorted rolls and butter

Dessert, Coffee and Iced Tea

\$8.75 per guest

Add a Fresh Garden Salad w/dressing for \$1.75 per guest

Smothered Pork Chops

Harvest Blended Rice, Candied Carrots

Assorted Rolls and butter

Dessert, Coffee and Iced Tea

\$8.75 per guest

Add a Fresh Garden Salad w/dressing for \$1.75 per guest

Chicken Creole

Red Beans & Rice, Okra and Tomatoes

Assorted Rolls and butter

Dessert, Coffee and Iced Tea

\$8.75 per guest

Add a fresh Garden Salad w/dressing for \$1.75 per guest

Glazed Virginia Ham

Sweet Potatoes, Collard Greens

Assorted Rolls and butter

Dessert, Coffee and Iced Tea

\$9.75 per guest

Add Fresh Garden Salad w/dressing for \$1.75 per guest

Fried White Fish

Steak Fries, Corn on the Cob

Assorted Rolls and butter

Dessert, Coffee and Iced Tea

\$9.50



Multicultural Buffet Dinner Packages

Available from 3PM until 9PM

Minimum Guest Count of 50

All Dinner Packages include fresh linens and service ware for all guest tables.

There will be an 18% service charge.

Traditional Italian

Caesar Salad with Garlic Herb Croutons
Italian Sausage with Peppers and Onions,
Chicken Parmesan, Homemade Lasagna
Bowtie Alfredo Pasta, New York Cheesecake
Coffee and Iced Tea
\$18.50 per guest

Oriental

Chopped Salad with Oriental Sesame Vinaigrette
Chicken Lo Mien and Sweet and Sour Pork
Egg Rolls with Duck sauce, Fried Rice and
Vegetable Lo Mien, Steamed Vegetables
Orange Chiffon Cake
Coffee and Iced Tea
\$17.25 per guest

German

Garden Salad with House Vinaigrette
Chicken Schnitzel or Sauerbraten,
Bratwurst with Sauerkraut, Hot German Potato Salad
Braised Red Cabbage, Assorted rolls and butter
German Chocolate cake, Coffee and Iced Tea
\$19.75 per guest

Mexican

Build your own Chicken Fajita with traditional toppings
Taco Bar with Rice and Beans,
Beef and Bean Burrito
Chips and Salsa, Dulcet DeLeche cake
Ice Tea & Water
\$17.25 per guest

Southern Favorite

Barbecued Ribs, Fried Chicken
Fresh Garden Salad w/Ranch & Vinaigrette
Macaroni and Cheese, Baked Beans
Candied Yams, Southern Style Greens
Peach Cobbler
Corn Bread & Assorted rolls and butter
Ice Tea & Water
\$18.50 per guest



Buffet Dinner Packages

Minimum Guest Count of 50

Available from 3PM until 9PM

All Dinner Packages include fresh linens and service ware for all guest tables.

There will be an 18 % service charge.

Roast Top Round of Beef with Homemade Southern Gravy

Herb Roasted Chicken

Whipped Mashed Potatoes and Gravy, Blended Rice

Vegetable Medley and Buttered corn nibbles

Assorted rolls and butter

Assorted desserts, Iced Tea and Water

\$15.95 per guest

Add a Fresh Garden salad w/dressing for \$1.75 per guest

Roast Turkey with Corn Bread Stuffing

Smothered Pork Chops with Mashed Potatoes and Gravy

Broccoli with cheddar cheese sauce

Corn O'Brien

Assorted rolls and butter

Assorted Desserts, Iced Tea and water

\$17.25 per guest

Add a Fresh Garden Salad w/dressing for \$1.75 per guest

Beef Stroganoff with Butter Noodles and Lemon Pepper Chicken

Roasted Potatoes

Vegetable of Medley and Green Beans Almandine

Assorted rolls and butter

Assorted Desserts, Iced Tea and water

\$15.95 per guest

Add a Fresh Garden Salad w/dressing for \$1.75 per guest

Grilled Chicken with Lemon Supreme Sauce

Sliced Pork Loin with Pecan Peach Glaze or Demy sauce

Au Gratin Potatoes and Garden Vegetable Rice

Winter Blend Vegetables and Candied Baby Carrots

Assorted rolls and Butter

Assorted Desserts, Iced Tea and water

\$15.95 per guest

Add a Fresh Garden Salad w/dressing for \$1.75 per guest

All packages include coffee on request only.





Served Dinner Packages

Minimum Guest Count of 50

Available from 3PM until 9PM

All Dinner Packages include fresh linens and service ware for all tables.

There will be an 18 % service charge.

London Broil and Grilled Chicken Breast with Rosemary Mushroom Sauce

Garden Salad with House Vinaigrette and Ranch

New Bliss Roasted Potatoes and Medley of Vegetables

Assorted Rolls and butter

Choice of Dessert

Iced Tea, Water and Coffee

\$21.95 per guest

Prime Rib of Beef au jus

Garden Salad with House Vinaigrette and Ranch

Garlic Mashed Potatoes and Fresh Green Beans Almandine

Assorted Rolls and butter

Choice of Dessert

Iced Tea, Water and Coffee

\$25.95 per guest

Roasted Pork Loin with Toasted Pecan and Port Wine Sauce

Garden Salad with House Vinaigrette and Ranch

Garlic Mashed Potatoes

Spring Vegetables Medley

Assorted Rolls and butter

Choice of Dessert

Iced Tea, Water and Coffee

\$21.25 per guest





Reception Service Packages

Minimum 50 People

*All Reception Packages include fresh linens and service ware for all tables.
There will be an 18 % service charge.*

Casual Reception

Guest minimum 50

Fruit Punch Bowl

Fresh Fruit Tray

Fresh Vegetable Tray with Dip

Savannah Crab Dip with Assorted Crackers

Chicken Wings or Chicken Fingers with

Ranch Dressing and Honey Mustard Sauce

Deviled Eggs or Spinach Dip with Flatbreads

Swedish or Barbecued Meatballs

Iced Tea, Water and Coffee

\$14.50 per guest

Celebration Reception

Guest Minimum 50

Fruit Punch Bowl

Fresh Fruit Tray

Fresh Vegetable Tray with Ranch Dip

Savannah Crab Dip with Flatbreads

Chicken Dijonnaise

Country Ham Salad with Assorted Crackers

Shrimp and Dill Tartlet's

Buffalo wings with Blue Cheese Dip

Spinach Dip and Flatbreads

Iced Tea, Water and Coffee

\$19.75 per guest

Traditional Reception

Guest Minimum 50

Fruit Punch Bowl

Savannah Crab Dip with Flatbreads

Fresh Vegetable Tray with Ranch Dip

Swedish Meatballs or Barbecued Meatballs

Chicken Tenders with Honey Mustard Sauce

Domestic Cheese Tray with Assorted Crackers

Carved Top Round of Roast Beef served with

Horseradish Sauce and Silver Dollar Rolls

Mixed Nuts and Butter Mints

Iced Tea, Water and Coffee

Chef's Fee \$65.00

\$17.25 per person



Gourmet Wedding Reception

Guest Minimum 50

*Packages include fresh linens and service ware for all tables.
There will be an 18 % service charge.*

Fruit Punch Bowl
Chicken Dijonnaise
Domestic and Imported Cheeses and Gourmet Crackers
Fresh Seasonal Fruit Display
Fresh Vegetable Tray with Ranch Dip
Spinach and Cheese in Filo Dough
Quiche Lorraine
Fried Shrimp with Cocktail Sauce
Savannah Crab Dip with Assorted Crackers
Carving Station: Top Round of Roast Beef with Horseradish Sauce and
Virginia ham with Dijon Mustard
Served with Silver Dollar Rolls
Iced Tea, Water and Coffee
Chef's fee \$65.00
\$23.75 per guest

Carving Stations

Choice of one of the following:

Steamship Round of Beef, Turkey Breast, Virginia Ham, Roast Pork Loin.
Served with appropriate accompaniments.
\$5.50 per guest and Chef's fee \$65.00

Additional suggested selections

Watermelon Basket \$95.00 ea.
Pineapple Palm Tree with Fruit Kabob \$3.75 per person minimum 25 guest
Chocolate Dipped Strawberries \$3.75 per person minimum 25 guest
Petit Fours \$2.25 per person minimum 25 guest
Jumbo Shrimp Cocktail Display \$14.25 per person minimum 25 guest
Assorted mini desserts \$3.75 per person minimum 25 guest

Choice of Desserts

German Chocolate Cake
Pineapple Upside Down Cake
Chocolate Mousse
Peach Pie with whipped cream
Chocolate Layer Cake
Savannah Pecan Pie

Gourmet Desserts

Additional \$2.25 per person minimum 25 guest
Homemade Strawberry Shortcake
Double Chocolate Brownie Sundae with Ice Cream
Cheesecake with Fresh Strawberries and Whipped Cream
Key Lime Pie with Whipped Cream
Turtle Cheesecake with Carmel Sauce
White Chocolate Mousse in a Dark Chocolate Cup



Change of Command Packages

For Military Events Only

Packages cater 75-100 guest

There will be a 18% service charge added

Celebration Reception

Fresh Vegetable Tray with Ranch Dip

Domestic Cheese tray with Assorted Crackers

Fresh Seasonal Fruit Tray

Assorted Finger Sandwiches or Chicken Fingers with Honey Mustard and Ranch Dip

BBQ Meatballs

Cake with Logo (**Customer Responsible for bringing logo**)

Fruit Punch Fountain*

Beverage Station with Iced Tea, Water, and Coffee

\$875.00

Casual Reception

Fresh Vegetable Tray with Ranch Dip

Fresh Seasonal Fruit Tray

Chicken Fingers with Honey Mustard and Ranch Dip

BBQ Meatball

Cake with Logo (**Customer Responsible for bringing Logo**)

Fruit Punch Fountain*

Beverage Station with Iced Tea, Water, and Coffee

\$750.00

Breakfast Reception

Ham and Cheese Biscuits

Fresh Fruit Tray

Assorted Mini-Danishes

Mini-Quiche

Cake with Logo (**Customer Responsible for bringing Logo**)

Fruit Punch Fountain*

Beverage Station with Iced Tea, Water, and Coffee

\$750.00

All receptions include setup as follows:

Receiving Line

Cake Table

Red Carpet

Linen

Cocktail Tables

Red Stanchions

Buffet Lines

**Not included on off-premise functions punch bowl will be substituted for fountain.*





Additional Services:

AV Support - \$100.00 (set up your appointment for training at least 1 week prior to event)
(Available at Club Stewart Ballroom Only)

Helium Tank - \$85.00

Piano in Room - \$85.00

Punch Fountain - \$85.00

(Punch not included in price of fountain rental punch is \$8.25per gallon)

Crepe Station - \$195.00

Trays

(Trays available to be added to package buffet contract)

Chips & Salsa	\$30.00	Deviled Eggs (50 Pieces)	\$50.00
Chicken Tenders (Pan)	\$75.00	Meatballs (Swedish or BBQ)	\$65.00
Hot Wings (Pan)	\$75.00	Buffalo Wings	\$75.00
Southern Fried Wings	\$75.00	Cheese Tray	\$95.00
Fruit Tray (Small)	\$75.00	Spinach Dip & Flat Bread	\$55.00
Fruit Tray (Large)	\$150.00	Assorted Hoagies (50 Pieces)	\$75.00
Assorted Wraps or Sandwiches	\$70.00	Vegetable Tray (Small)	\$55.00
Fruit Basket	\$55.00	Vegetable Tray (Large)	\$75.00
Fried Chicken Wings	\$75.00	Assorted Cookie Tray (50 pieces)	\$50.00

(NOT SOLD SEPERATELY OR INDIVIDUALLY)

Bar Services:

Bartender Fee - \$125.00

(Cash Bar after the Bartender fee*)

**For Toasts each bottle serves approximately 8 people
(NO BEVERAGES CAN BE BROUGHT IN CLUB)**

Bottles of Wine \$20.00 plus 18 % service charge

Bottle of Champagne \$20.00 plus 18 %service charge

Bottles of Sparkling Cider \$10.00 plus 18 % service charge

For off-premise functions**

Wait Staff Fee (per wait staff) \$80.00

Set-Up & Delivery Fee \$300.00

Decorations

(Ft Stewart Only)

Arch decorated with Greenery and White Silk Flowers

\$175.00

Candelabras decorated with Greenery and White Silk Flowers


\$100.00 set

Arch and Candelabra combo

\$250.00

* An open bar or tab is available upon request plus an additional 18% service charge

**Additional fee for events over a 50-mile radius





Chocolate Fondue Fountain

If you are looking for a unique and elegant addition to your special occasion, the Chocolate Fountain will be the perfect touch. Life's priceless moments are too important to waste.


We here at Stewart/Hunter Club want every precious moment to be perfect. The memory will still live on in the minds and hearts of all those who experienced your occasion here with us at Stewart/Hunter Club.

Please select six of the following dipping items for your special occasion:

Strawberries	Graham Crackers
Honeydew Melon	Cantaloupe
Maraschino Cherries	Dried Apricots
Brownies	Pineapple
Marshmallows	Pretzels
Cookies	Rice Krispie Treats
Pound Food Cake	Chocolate Chip Cookies
Vanilla Wafers	Sugar Wafers

Reserve the Chocolate Fountain with our Catering Office Staff for your special occasion. There is a non-refundable deposit of \$275.00 for the large, \$150.00 for the medium and \$100.00 for the small due when reserving the fountain. The remainder balance of \$300 for the large, \$200 for the medium and \$120 small will be included in your catering contract.

The charge for the Chocolate Fountain is \$575.00 for the large, \$350.00 for the medium and \$220.00 for the small which includes (six items-large) (five items-medium) and (four items-small) with fountain and a server to the event. Make life's little moment a creative and fondest memory with Stewart/Hunter Club.



*Contact us today
to see how we can make
your next event extraordinary!*



Club Stewart & Hunter Club

Catering



Club Stewart

1020 Hero Rd, Bldg 405
Fort Stewart
Main: (912).368.2212
Catering Office: (912).368.2293



Hunter Club

135 Duncan Dr, Bldg 6015
Hunter Army Airfield
Main: (912).459.7923
Catering Office: (912).459.7926

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