



Special Events Menu

Thank you for considering Columbus Country Club to host your special event. Our Club boasts a rich and exciting history that includes being an integral part of Ohio for over 111 years. As one of the oldest Clubs in Ohio, our Club long ago perfected providing its members and guests with impeccable service, world class cuisine, distinctive amenities and a facility rich in history.

Our stunning 35,000 square foot Georgian style mansion is the perfect backdrop for everything from an intimate affair to a grand gala. With a collection of beautiful spaces, indoor and outdoor to suit any vision. Bathed in natural light from the multitude of beautiful floor to ceiling windows, the Club boasts breathtaking golf course views as well as terraces overlooking the golf course. From classical artwork by native artists, to our cozy fireplaces, our classic elegance meets contemporary decor is the perfect setting for your special event. We also offer great outdoor spaces for a beautiful tent setting.

Executive Chef, John Souza, offers world class cuisine from casual to gourmet. The Club also has the luxury of an in house Pastry Chef, Diane Souza, whom crafts delightful home made fresh pastries and decadent desserts daily. If you do not find exactly what you have in mind in our menu selections, we are happy to design a menu specifically for your special event. Our experienced staff offers impeccable service from arrival to departure. From our personalized service to our anticipation of your needs our team will ensure an experience to remember for you, your family and your friends.

When you choose Columbus Country Club for your special event, you are not just selecting a venue, you are choosing a culture, a lifestyle and joining in over 100 years of tradition. The Columbus Country Club family is waiting to make your event delightful, seamless, stress free, and truly an experience to remember for you and your guests.

Creating beautiful memories for over 100 years.

Room Options

Founders Room

This space is perfect for smaller more intimate meetings, events or dining experiences. It can accommodate up to 25 dependent upon the desired set up needs. The Founders Room is nestled in the East side of the Clubhouse tucked right behind The Gallery.

The Gallery

This space is a member favorite. It can accommodate from 10-80 guests dependent upon the desired set up. This gorgeous Victorian style room has gorgeous chandeliers and a cozy fireplace. With its unique style it is very versatile for a meetings, luncheons, cocktail parties or dinner events.

Main Dining Room

The Clubs ballroom is a wonderful alternative to the traditional banquet style space. With its classic style wood enhanced walls and hard wood flooring. It accommodates from 20-200 dependent upon desired set up needs. With multiple floor to ceiling windows and golf course views this space is light, airy and classic. It features an adjoining lounge and terrace. This space is sure to set a beautiful tone for any event.

Main Lounge

Accommodating from 10-100 depending on set up needs, this space is perfect for any event. With an adjoining covered terrace, overlooking the golf course, this space is perfect for anything from casual to formal. Its beautiful crystal chandeliers and grand fireplace lend to a wonderful homey feeling while remaining elegant and stylish.

Terrace

Our quaint terrace is the perfect place to host your next outdoor soiree. Accommodating groups of 10-100 depending on set up needs, this is a fantastic place to enjoy a luncheon, cocktail party or dinner. The space is covered and boasts a gorgeous golf course view.

Pool

Members and guests alike flock to enjoy our resort style pool. With slides, waterfalls and a unique secluded feeling you enjoy relaxing yet state of the art amenities. Accommodating from 25-300 dependent upon set up needs. Whether it is a poolside BBQ or a grand gala, this space is fantastic for your next outdoor event.

11th Tee

Another Member and guest favorite, this space set atop our 11th tee with gorgeous golf course views and a secluded feeling. This is perfect for your intimate and unique dinner gathering. Accommodating up to 30 guests dependent upon needs. Make your rehearsal dinner, corporate event or celebration unique with a space like no other.

Breakfast Buffets

Minimum of 15 guests

Continental

Fresh Fruit Compote
Assortment of Morning Pastries
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Seasonal Hot Teas

\$11.00 per guest

Fit Fare

Seasonal Fresh Fruit and Berries Display
Low Fat Yogurt
Heart Healthy Muffins
Honey Nut Granola with Skim Milk
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Seasonal Hot Teas

\$15.00 per guest

Traditional American Breakfast

Seasonal Fresh Fruit and Berries
Assortment of Morning Pastries
Sweet Butter and Preserves
Scrambled Eggs with Chives
Applewood Smoked Bacon and Country Sausage
Breakfast Potatoes
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Seasonal Hot Teas

\$20.00 per guest

Omelet Station

Chef Omelets and Eggs prepared to order, including Egg Beaters and Egg Whites, Ham
Bacon, Onions, Mushrooms, Peppers, Spinach, Tomatoes, Cheddar Cheese
(added to one of the above only)

\$11.00 per guest

Plated Lunches

For Service between 11:00am – 2:00pm

All options are preselected and guest's orders are to be provided to Columbus Country Club 7 days in advance of your event. You may choose a maximum of 3 different entrée options for your event. All plated lunches are available as a buffet option for an additional \$5++ per person

Chicken Soufflé

Mushroom Velouté, Seasonal Vegetables or Fresh Fruit
\$15

Crab Cake

Organic Spring Greens Salad with Cucumbers, Mandarin Oranges,
Crispy Noodles, Soy-Ginger Vinaigrette
\$21

Crepes a la Riene

All-natural chicken, mushrooms, roasted chicken gravy
served with Seasonal Vegetables or Fresh Fruit
\$16

Petit Filet

5oz. Filet Mignon, Mousseline Potatoes, Seasonal Vegetables, Cabernet Demi Glace
\$26

Chicken Salad Plate

Traditional, house-made Chicken Salad over Mix Greens,
Cucumber and Tomato, served with Fresh Fruit
\$18

Substitute Tuna Salad - \$17

Substitute Egg Salad - \$16

Sampling of all 3 - \$18

Fresh Fish du Jour

Pan Seared or Grilled, served with Jasmine Rice and Seasonal Vegetables
\$17-\$22

Caesar Salad

Crisp Romaine, Grana Padano cheese, Garlic Croutons dressed in our classic Caesar Dressing
Grilled Chicken - \$18
Grilled Salmon - \$20
Grilled Sirloin - \$19

Chicken & Apple Salad

Mixed Greens, Matchstick Apples, Grilled Amish Chicken, Toasted Walnuts,
Blue Cheese Crumbles, Apple Cider Vinaigrette
\$18

All Entrees are served with Assorted Rolls, Sweet Butter, Iced or Hot Tea, Coffee and Water

Cinnamon Pecan Rolls available for an additional \$1.50 per person

If you have 15 guests or less you are welcome to order from the Club Lunch Menu.

Lunch Buffets

Minimum of 25 guests. Served with Iced Tea, Lemonade, Hot Tea, Coffee and Water.

Deli Buffet

Roast Turkey, Smoked Ham, Roast Beef, Cappacola and Corned Beef
American, Cheddar, Swiss and Provolone
Mixed Green Salad
Tuna Salad
Grandma's Potato Salad
Sliced Tomatoes, Olives, Pickles, Red Onions
Freshly Baked Breads and Rolls
Soup of the Day
Appropriate Condiments
Brownies, Cookies and Lemon Bars

\$26.00 per guest

All American BBQ Buffet

8oz Angus Hamburgers & Cheeseburgers
Grilled Amish Chicken Breast
All Beef Chicago Hot Dog
Mixed Green Salad
Creamy Cole Slaw
Grandma's Potato Salad
Sliced Tomatoes, Olives, Pickles and Red Onions
Bread, Rolls and Condiments
Brownies, Cookies and Lemon Bars

\$28.00 per guest

Hors d'oeuvres

Sold Per Person

Freshly Cut Vegetable Crudites, with Your Choice of Dressing... \$4

Seasonal Sliced Fresh Fruit Platter....\$4.5

Freshly Cut Fruit with European & Domestic Artisan Cheese, Crackers... \$8

Roman Tomato Bruschetta with Pesto & Goat Cheese...\$2

Grilled Asparagus wrapped in Prosciutto, with a Balsamic Reduction... \$2.5

CCC's Famous Candied Bacon... \$2.5

Shrimp with Horseradish Spiked Cocktail Sauce... \$4

BBQ or Italian Meatballs... \$2

Oriental Spring Rolls with Sweet Chili Sauce... \$1.5

Sesame Chicken Skewer... \$2.5

Chicken Quesadillas with Salsa... \$2 each

Artichoke-Parmesan Fritter... \$3 each

Chestnuts wrapped in Bacon... \$2.5

Mini Crab Cake*....\$4

*made with crab, shrimp, and scallops

Plated Dinners

Minimum of 16 guests

All options are preselected and guest's orders are to be provided to Columbus Country Club 7 days in advance of your event. We require that you provide a place card for each guests to denote to the server each guest's order.

Salads

Please only choose one to be served to all of your guests

Mixed Green Salad (included)

A selection of Mixed Greens with House Dressing

1903 Chop...\$4.00

Mixed Lettuces with Radish Slivers, Grated Carrots,
Gorgonzola, Double Smoked Bacon and
Shaved Sweet Red Onion tossed in Sweet and Sour Dressing

Seasonal Salad...\$4.00

Spinach with Diced Egg, Red Onion,
Crispy Bacon, Mandarin Orange segments with a Sherry Vinaigrette

Caesar Salad...\$4.00

Cut Romaine Lettuce, shaved Grana Padano, Garlic Croutons,
tossed with a House-made Caesar Dressing

Entrees

All entrees are served with a mixed green salad, seasonally prepared vegetable and potato, assorted dinner rolls with sweet butter, coffee, tea and iced tea.

Choice of **One, Two or Three** of the Following for your guests to select from:

Rosemary Pork Loin... \$28

Served with a Tart Cherry Chutney

Grilled Filet Mignon ... 5oz - \$28 ... 8oz - \$36

served with Roasted Mushrooms, Red Wine Reduction and Béarnaise Sauce

Herb Crusted Salmon ... \$28

served with an English Pea Pureé

Amish Chicken Breast Tuscany ... \$26

Grana Padano Crusted Breast with Fresh Roman Tomato Sauce

Grilled Mahi Mahi ... \$M.P.

with Soy Butter and Wasabi

Roasted Sirloin ... \$32

Served with Green Peppercorn Sauce

Chicken Picatta ... \$27

Sautéed with White Wine, Lemon, Capers and Demi Glace

Roasted Half Chicken... \$28

De-Boned and Served with Lemon-Chicken Jus

Roast Prime Rib ... \$35

Served with Beef Jus and Horseradish Sauce

Duet Plates

Sliced Beef Tenderloin, Seasonal-Style Potato & Vegetables served with your choice of the following;

Amish Chicken Breast Picatta... \$36

Herb Crusted Salmon... \$38

Housemade Jumbo Lump Crab Cake with Basil Mustard Sauce... \$38

Cold Water Lobster Tail with Drawn Butter, 6oz... \$ M.P.

Dinner Buffet Options

One Entrée Selection... \$32

This package includes a mixed green salad, seasonally prepared vegetable and potato, assorted dinner rolls with sweet butter, coffee, tea and iced tea.

Two Entrée Selection... \$39

This package includes a mixed green salad, seasonally prepared vegetable and potato, assorted dinner rolls with sweet butter, coffee, tea and iced tea.

Three Entrée Selection... \$47

This package includes a mixed green salad, seasonally prepared vegetable and potato, assorted dinner rolls with sweet butter, assorted desserts (chef's choice), coffee, tea and iced tea.

Please select from the following options:

Chicken Picatta or Tuscany
Herb Crusted Salmon
Roasted Tilapia
Rosemary Pork Loin
Shoulder Tenderloin
Grilled Sirloin
Penne Pasta with Baby Shrimp

Carvery

Each carved item includes miniature brioche buns and appropriate condiments.

Carved items can be substituted on buffet options, upon request.

A \$100 charge applies for all Chef-Attended Stations for the duration of your event

Roasted Tenderloin
Fresh Turkey Breast
Slow Roasted Prime Rib
Angus Reserve Sirloin
Prime NY Strip

\$Market Price

Pasta Stations

\$8

Each selection includes garlic bread.

Pasta stations can be substituted on buffet options, upon request.

A \$100 charge applies for all Chef-Attended Stations for the duration of your event

Please select your pasta:

Penne
Cheese Tortellini
Orecchiette
Farfalle
Egg Noodles

Pasta Stations continued

Please select your sauce;

White Wine & Garlic
Marinara
Alfredo
Cream Tomato Blush
Butter

Desserts

Madagascan Vanilla Bean Crème Brulee

with a Crisp Caramelized Sugar Top and Fresh Berries

\$6

Chocolate Molten Cake

Warm chocolate cake with chocolate lava center topped with Vanilla Ice Cream and Chocolate Sauce

\$6.50

Key Lime Croquette

Individual "tartlet" with smooth Key Lime filling topped with fresh whipped cream

\$6

Assorted Miniature Pastries

\$8

Cakes & Pies

8" Round... \$25

½ Sheet Cake... \$49

Full Sheet Cake... \$79

10" Pie Fresh from our Bakeshop... \$18

Dessert Stations

Prepared in the same room as your event!

A \$100 charge applies for all Chef-Attended Stations for the duration of your event

Strawberries Victory

Fresh Sliced Strawberries flambéed in orange liqueur

Served over Vanilla Ice Cream

\$9

Bananas Foster

Ripe Bananas flambéed in dark rum

Served over Vanilla Ice Cream with a sugar cookie crisp

\$8

Bar

Premium Bar:

Bombay Sapphire, Grey Goose, Cazadores, Maker's Mark, Chivas, Crown Royal,
Johnny Walker Black, Glenlivet Scotch

\$9.00 each

Call Bar:

Tanqueray, Stolli Vodka, Absolut Vodka, Bacardi, Cuervo, Jim Beam,
Jack Daniels, J & B Scotch, Dewars, Seagrams

\$8.00 each

Well Bar:

Kamchatka Vodka, Gordon's Gin, Castillo Rum, Grants Scotch,
Sauza, Christian Brother's Brandy

\$7.00 each

Domestic Beer

3.75 each

Imported Beers

4.50 each

House Wine

\$22 per bottle

Soft Drinks

\$2.00 each

Beverage Packages

(Charged Per Guest)

Premium Hosted Bar

Premium, Call and Well
Liquors, House Wine, Imported
& Domestic Beers, House
Champagne and Soft Drinks

One Hour	\$19.00
Two Hours	\$26.00
Three Hours	\$33.00
Four Hours	\$40.00

Well Hosted Bar

Well Liquors, House Wine,
Domestic & Draft Beer
and Soft Drinks

One Hour	\$15.00
Two Hours	\$22.00
Three Hours	\$29.00
Four Hours	\$36.00

Soft Hosted Bar

House Wine, Draft Beers
and Soft Drinks.

One Hour	\$10.00
Two Hours	\$15.00
Three Hours	\$20.00
Four Hours	\$25.00

Please see the current wine list for wines by the bottle. CCC does not serve shots.

Alcohol can only be dispensed by club servers and bartenders. The A.B.C. (Alcoholic Beverage Control) requires employees of CCC to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. CCC staff also has the right to refuse alcohol service to any person, who in the server's judgment appears intoxicated.

Additional Services

Specialty Linens

See Event Coordinator for swatches and pricing

Candle Treatment

Ivory or White Candles in Assorted Sizes throughout Event Space
\$150.00 and up dependent upon needs

Candle Centerpiece

Mirror with 3 votives
\$10.00 each

Audio Visual

Projector and Projection Screen
\$150.00

Chiavari Chairs

\$8.50 per chair

Chair Covers

\$4.00 per chair

Wine List

Upon request we can provide a hand-selected wine list from vineyards around the world.

Cabaret Table

\$10.00 per table or \$20.00 with floor length linen

Satellite Bar

\$100-\$250 dependent upon needs

Bartender

\$60-\$100 dependent upon needs

Plate Chargers

Variety of Gold, Silver and White designs
\$8.00 per person

Ice Carvings

Price dependent on design and size

Valet Parking

Parking is available free of charge. Valet parking can be arranged at an additional fee.
Pricing dependent on guest count and duration of the event.

Information and Policies

Menu Planning

Current prices are indicated on the enclosed menus. All menu prices are subject to change. No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source without permission in writing from the Clubhouse Manager. CCC reserves the right to charge for these privileges.

Alcoholic Beverage Policy

Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of CCC to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. CCC employees also have the right to refuse alcohol service to any person, who in the server's judgment appears intoxicated.

Service Charge & Sales Tax

A 22% service charge will be added to the entire cost of the banquet. The 22% service charge is subject to 7.5% (or current state sales tax) in accordance Ohio Tax Law.

Function Room Arrangements

Rooms are reserved based on requirements and guest count. CCC reserved the right to update room locations to best suit the needs of the Club and Members without prior notification.

Seating

Seating will be at round tables unless otherwise requested. Special seating diagrams with numbers are available for assigned seating. Additional tables will be available with arrangements made prior to event.

Deposit & Cancellation

A deposit and signed reservation agreement are required at the time of booking your function. All deposits are non-refundable and non-transferable. If you cancel an event within 30 days the full estimate of the event is due at cancellation.

Minimums

This is the minimum amount of food and beverage that must be purchased to secure a date and time for an event. This does not include equipment rental, cash bar, service charges or sales tax. In the case of a waived Food and Beverage Minimum we have the ability to move the group from the specified space based on availability or attendance fluctuations or needs of the Club and Members.

Payments & Guarantee

A second deposit/payment of 50% of the estimated total is due 6 months prior to your event. CCC reserves the right to ask for \$500.00 security deposit due 14 business days prior to your event. Final Payment is due 7 days in advance of your event. At the time of final payment, there will be a final walk-through and arrangements will be made for the final guarantee. If you do not supply a final guaranteed number by the due date provided your original contracted guest estimate will serve as your final guarantee. Final payment must be paid with cash, cashier's check, personal check or member charge.

CCC does not accept credit cards for payment.

Liability

CCC reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. CCC does not assume any liability for personal property brought into the club or any property left at the conclusion of your event. Any items left on property following your event may be disposed of or used, at the discretion of CCC.

Banquet Hours and Banquet Room Rental Rates

Events packages are available in 5 hour increments. Morning times are before 3:00 pm. Evening hours for the banquet room are any time after 5:00 pm. All events must end by midnight. Hours are to be negotiated between client and Clubhouse Manager. Extended hours are available for \$250.00 per hour.

Decorations

All candle decorations must be approved prior to the event, in accordance with State Fire Code. CCC does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings in the rooms. No glitter, confetti or balloons are permitted. Due to the surrounding habitat, only real flower petals on permitted on the Lawn. All vendor items and personal items must be removed at the conclusion of your event or will become property of CCC.