



COLUMBIA COUNTRY CLUB

MEETINGS | BANQUETS | CONFERENCES

HEY I'M EMILY!

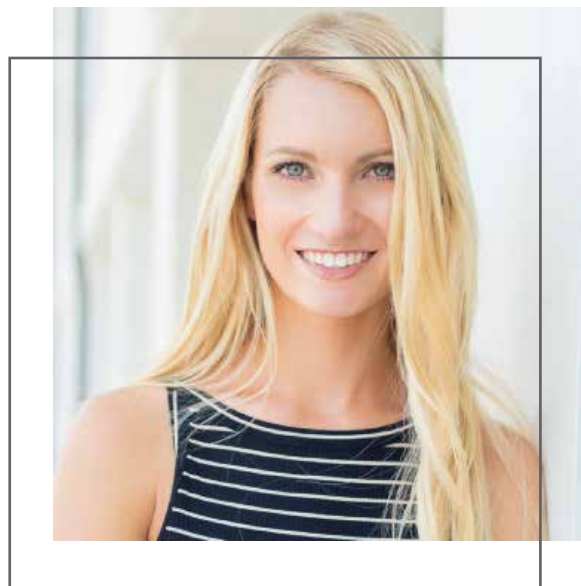
Whether it is a meeting, luncheon, or special event you are planning, I am happy to assist. I have years of experience in the events industry as I started my career working for Walt Disney World Events & a large production company involving the execution of many corporate events and weddings.

I love to bring others' ideas to life!

It is my pleasure to make the planning process smooth sailing from the beginning all the way through. Feel free to reach out directly and let's chat more about what our unique venue has to offer in making your overall event a success!


Emily Frick

Emily Frick
Director of Special Events
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Facilities

Elegant Grand Ballroom

 Romantic- Traditional charm- Chandeliers & fireplaces

 Large Groups- Conferences - Fundraisers


 Built in dance floor & large bar

 up to 220-250 people




McAlester Room

 Intimate dining – Meeting Space- Rehearsal dinners – Bridal/Couple showers


 up to 75 people



Veranda

 Outdoor lounge - Perfect for cocktail hours – Small ceremony


 String Lights included


 up to 100 people



Event Lawn

 Backyard vibe - Large ceremony – Night under the stars- Corporate Field Day

 Customizable space: Think large tent- dance floor- string lights

 up to 300+ people





Venue Perks

Items Included

Projector and screen

Wireless microphones

Podium

In-house surround sound

Gold Chiavari chairs

Tables

Servingware & dinnerware

Cloth polyester napkins (any color)

White or black linens

Simple centerpiece votives

Staffing

Setup & breakdown

CCC Member Perks: Full golf members receive free room rental. Social members receive half-off rental rates.

Recurring Event Perks: Contact the events director to inquire about our weekly, monthly and quarterly specials.

Breakfast

All choices include coffee & orange juice

Continental Breakfast \$9 per person

- Fresh cut fruit
- Pastries
- Muffins & dessert breads
- Served with butter & jam

Classic Breakfast \$12 per person

- Fresh cut fruit
- Roasted potatoes
- Biscuits & sausage gravy
- Scrambled eggs
- Pick 1: bacon , sausage links **or** ham

Pancake Breakfast \$12 per person

- Pancakes with butter & syrup
- Seasonal fruit display
- Scrambled eggs
- Roasted yukon potatoes
- Pick 1: bacon, sugar cured ham, **or** maple sausage links

Summer Breakfast \$16 per person

- Berry & mint salad, greek Yogurt & Granola
- Vegetable Frittata **or** Scrambled Eggs with Chives & Cheese
- Croissants & assorted pastries
- Pearl sugar waffles & syrup
- Pick 2: Bacon, sugar cured ham, **or** maple sausage links



Lunch

Soup, Salad & Sandwich Buffet \$13 per person

Choose 1 soup, 1 sandwich, 4 toppings, & 2 dressings.

Soup:	Sandwich:	Salad Toppings:	Dressings:
Tomato Herb	Roast Beef & Cheddar	Tomatoes	Buttermilk Ranch
Clam Chowder	Ham & Swiss	Red Onion	Chipotle Ranch
Chicken Tortilla	Smoked Brisket	Hard Boiled Eggs	Italian
Philly Cheesesteak	Smoked Turkey & Swiss	Bacon	Balsamic Vinaigrette
Broccoli Cheddar	Tuna Salad	Broccoli <i>or</i> Carrots	Raspberry Vinaigrette
Chili	Chicken Salad	Shredded cheese	Bleu Cheese
		Croutons	

Create Your Own \$18 per person

Includes house salad, warm rolls with butter, & cookies. Choose 1 entrée, starch & vegetable.

Entrée:	Starch:	Vegetables:
Beef Brisket	Garlic Mashed Potatoes	Vegetable Medley
Grilled Chicken Breast	Roasted Yukon Potatoes	Green Bean Amandine
Roast Herb Chicken	Pasta with Rose Cream Sauce	Steamed Broccoli & Cauliflower
Atlantic Salmon	Wild Rice Pilaf	Grilled Marinated Vegetables

Chef's Choice \$13 per person

Chef's choice protein, starch & vegetables, house salad with ranch & balsamic dressings, rolls & butter, & cookies.

Deli Platter \$14 per person

Smoked turkey, roast beef, sugar cured ham, & salami served with assorted breads & condiments, kettle chips, lettuce, tomato, red onion, pickles & pasta salad.

Taco Bar \$16 per person | \$23 Dinner

*Grilled spiced chicken & seasoned ground beef with tortilla chips & soft flour tortillas, queso, diced tomatoes, sliced black olives, jalapeños, red onion, cilantro, black beans, shredded lettuce, guacamole, sour cream, house salsa, & chipotle hot sauce. **Add steak or shrimp +\$2***

Off the Grill \$16 per person | \$23 Dinner

Quarter-pound hamburgers, grilled marinated chicken & Nathan's quarter-pound hot dogs served with pasta salad, potato salad, coleslaw, kettle chips, assorted breads & buns, condiments & garnishes.

CCC Smoked Meats \$18 per person | \$24 Dinner

Slow smoked sliced brisket, bone-in bbq rubbed chicken, & tender pulled pork served with baked beans, potato salad, coleslaw, assorted breads, condiments & house salad.

Italian Classic \$17 per person | \$23 Dinner

Chicken alfredo & linguini bolognese served with caesar salad, buttered vegetable medley & garlic breadsticks.

water, iced tea & coffee included in all buffets

Appetizers

Artistic Displays

Cheese and Cracker Display \$6 per person


Domestic & imported cheeses with crackers, & garnished with fresh fruit

Fresh Vegetable Crudite \$5 per person

Served with buttermilk ranch

 Add Roasted Garlic Hummus: \$1 per person

Seasonal Fruit Display \$6 per person

 Fresh melon, pineapple, & berries

Charcuterie Board \$8 per person

Cured ham, capicola, salami, prosciutto, assorted sausages, herb marinated vegetables, and fresh mozzarella

Cold Selections

Tomato and Basil Bruschetta \$4 per person

Served on a toasted crostini

Classic Shrimp Cocktail \$7 per person

Served with spicy cocktail sauce & fresh lemon

Deli Sliders \$5 per person

Roast beef, ham, turkey, tuna salad, or chicken salad on rolls with assorted condiments

Boursin Stuffed Cucumber \$4 per person

Fresh dill, boursin, & cream cheese filled

Fresh Cured Salmon Roll \$7 per person

With garlic herb cheese & fresh arugula

Chip and Dip Display \$6 per person

Pick 3: Roasted corn & black bean salsa, mango key lime pico de gallo, chile lime crema, house salsa, fresh guacamole

Crab Salad \$7 guest

Served on a toasted crostini

Hot Selections

Spinach & Marinated Artichoke Dip \$6 per person

Served with tortilla chips

Shrimp Skewer \$7 per person

Honey citrus glazed

Mini Braised Pork Tacos \$6 per person

With chipotle slaw

Buttered Pretzel Bites \$6 per person

Served with queso

Fajita Bites \$6 per person

Marinated steak, onions, & peppers served in a crispy tostada

Stuffed Mushrooms \$5 per person

Stuffed with Italian sausage & cream cheese

Cocktail Meatballs \$5 per person

Served with bbq, teriyaki, sweet chili, or marinara sauce

Toasted Ravioli \$4 per person

Served with marinara sauce

Chicken Wings \$5 per person

Smoked or breaded with buffalo, bbq, teriyaki, or sweet chili

Breaded Chicken Tenders \$5 per person

With your choice of bbq, buffalo, teriyaki or sweet chili

Hot Sliders \$6 per person

Your choice of grilled certified black angus burger sliders, pulled pork, or crispy chicken thigh on a dollar roll

Mac 'N Cheese Bites \$4 per person

Fried, bite-size portion of creamy macaroni and cheese

Bacon Wrapped Water Chestnuts \$4 per person

With a brown sugar glaze

Crab Cakes \$6 per person

Pan fried and served with lemon chive remoulade

Vegetarian Spring Rolls \$5 per person

Served with sweet chili sauce

Chicken Satay \$6 per person

Teriyaki glazed chicken skewers

Dinner

Buffet

One Entrée Buffet- \$23.00 per person
Two Entrée Buffet- \$26.00 per person

Plated

One Entrée Plated- \$26.00 per person
Two Entrée Plated- \$29.00 per person

Entrée Choices

CHICKEN OPTIONS

Marinated chicken breast with champagne beurre blanc

Roast herb chicken with Grand Marnier orange sauce

Grilled southwest chicken with cilantro lime marinated bell pepper, onion, & tomato

Coq Au Vin- Red wine & thyme braised chicken with wild mushroom jus

PORK OPTIONS

Roasted pork loin with stone ground mustard cream sauce

Slow smoked pork steaks with citrus barbeque

Braised pork shoulder with sherry mushroom reduction

Pork ribeye with brandy apple compote

BEEF OPTIONS

Braised beef brisket with natural jus & horseradish sauce

Marinated flank steak with sweet soy

CCC prime rib roasted with coarse ground pepper & kosher salt, served with au jus & horseradish sauce
+\$6

Sliced beef tenderloin with bearnaise or wild mushroom demi
+\$7

SEAFOOD OPTIONS

Blackened catfish with lemon chimichurri butter

Sautéed shrimp with shallot, garlic, & parmesan butter
+\$2

Creole seared salmon with lemon dill beurre blanc
+\$2

Sashimi grade yellow fin tuna with ginger soy glaze
+\$3

Side Choices

CHOOSE 2

Garlic Mashed Potatoes	Buttered Vegetable Medley
Roasted Yukon Potatoes	Green Bean Amandine
Au Gratin Potatoes	Grilled Marinated Vegetables
Mac and cheese	Buttered Asparagus
Pasta with rose cream sauce	Steamed Broccoli & Cauliflower
Wild Rice Pilaf	Roasted Root Vegetables

Bread & Salad

CHOOSE 1 EACH

Warm Rolls	Classic Caesar
Garlic Bread Stick	CCC House
Garlic French Baguette	Spinach Berry +\$1

water, iced tea & coffee included




Vegetarian Meal Options


Pasta Primavera \$18

Vegetables sautéed with shallots & herbs, tossed with tri-color rotini, parmesan, & roasted in garlic olive oil

Vegetable Stir-Fry \$18

 Stir fried bell peppers, onion, shitake mushrooms, carrots, water chestnuts, & red cabbage, with garlic & ginger on rice noodles

Curry Rice Bowl. \$18

 With sautéed seasonal vegetables in a coconut curry broth

Wild Mushroom & Parsnip Ragout \$18

With creamy gouda polenta

Children's Meals

Plated Service: \$9 per child or
50% off the price of dinner buffet selected
**only available for children 10 and under*

MAIN ENTREES

CHOOSE 1

Crispy Chicken Tenders
Grilled Cheese Sandwich
Mini-Corndogs
Hamburger Sliders

SIDES

CHOOSE 1

French Fries
Fresh Fruit
Apple Sauce

Late Night Snacks

Nacho Bar \$10 per person

Crispy tortilla chips, choriqueso, shredded cheese, red onion, jalapeños, black olives, house salsa, guacamole, & sour cream.

Add Chicken or Beef: \$3 per person

Burger Slider Bar \$10 per person

Grilled angus sliders with topping bar of bacon, assorted cheeses, caramelized onions, lettuce, tomato, pickles, red onion, jalapeños, sautéed mushrooms, sautéed bell peppers, slider buns, & assorted condiments.

12" Pizza

Cheese \$9

Pepperoni \$10

Italian Sausage and Mushroom \$10

Margherita \$11

Loaded Veggie \$11

CCC Supreme \$12

Dessert

Sundae Bar \$5 per person

Vanilla ice cream served with assorted sauces & toppings

Pudding Cake \$4 per person

Coffee & chocolate-infused served with whipped cream



Chocolate Mousse \$4 per person

With fresh whipped cream & fresh mint

Seasonal Berry Shortcake \$4 per person

Triple berries served on shortcake with whipped cream & fresh mint

Lemon Cake \$4 per person

3 layers of shortcake, whipped cream, & lemon preserve

New York Cheesecake \$4 per person

Creamy classic cheesecake topped with fresh berries

Petite Square Variety Tray \$3 per person

Assortment of lemon, caramel apple, nut brownie, & marble cheesecake truffle

Mini Cheesecake \$3 per person

Tuxedo, vanilla, chocolate chip, lemon, raspberry, & amaretto almond cheesecake bites



Peanut Butter Bar \$3

With dark chocolate ganache

Brownie tray \$2 per person

Dusted with powdered sugar

Cookie Tray \$2 per person

Your choice of chocolate chip, peanut butter, white chocolate macadamia nut, double chocolate, or oatmeal raisin



Bar packages

WINE LIST

Rose`
Moscato
Riesling
Chardonnay
Pinot Grigio
Sauvignon Blanc
Pinot Noir
Cabernet Sauvignon
Merlot
Malbec

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Busch Light

CRAFT BEER

Logboat Snapper
Sierra Nevada
Blue Moon

HOUSE BRAND SELECTIONS

Tito's
Beeefeaters
Seagrams 7
Bacardi
Cruzan
Jim Beam
Jack Daniels
Jose Cuervo
Chivas Regal

PREMIUM BRANDS

Ketel One
Tanqueray
Jameson
Crown Royal
Makers Mark
Captain Morgan
Malibu
Bacardi
Patron
Glenlivet 12yr

BEER AND WINE PACKAGES

Includes house wine, domestic & craft beer, & non-alcoholic beverages

1 hour: \$14 per person
2 hours: \$18 per person
3 hours: \$22 per person
4 hours: \$26 per person
Additional hour: \$4 per person

HOUSE BAR PACKAGE

Includes house wine, house liquor, domestic & craft beer and non-alcoholic beverages

1 hour: \$16 per person
2 hours: \$20 per person
3 hours: \$24 per person
4 hours: \$28 per person
Additional hour: \$4 per person

PREMIUM BAR PACKAGE

Includes house wine, premium liquor, domestic & craft beer and non-alcoholic beverages.

1 hour: \$22 per person
2 hours: \$26 per person
3 hours: \$30 per person
4 hours: \$34 per person
Additional hour: \$4 per person

À La Carte

Half Barrel Domestic Keg: \$300
Half Barrel Craft Keg: \$350
Case of House Wine: \$220
Signature Cocktail: Prices Vary
Champagne Table Side Toast: \$2/per person
Bottomless Mimosa Bar: \$14/per person
Includes 3 types of juices and assorted berries for garnish

Non-Alcoholic Beverage Package

Coffee, Iced Tea, Lemonade, Soda:
\$2.50/per person

Cash Bar

All selections available: \$150 minimum spent

Pricing

Rental prices vary based on event date, time, and space needed.

Rental Additions

Additional Indoor Bar: \$150

Padded White Folding Lawn Chair: \$4 per chair

Chargers (Gold or Silver): \$0.50 per charger

Boxwood Backdrop/Champagne Wall: \$250

Up-Lighting Package: \$300

Photo Booth: \$250

Yard Game Package (Jenga, Cornhole, and Connect Four): \$150

Jenga and Cornhole: \$50 each

Connect Four: \$100

*Room rental fees include the use of the ballroom, veranda, main bar, tables, gold chiavari chairs, linens, & dinnerware. Should additional rooms be necessary, additional room rental fees will apply. Please note all events booked at CCC have a 22% taxable service charge for set up, service, & clean up that is applied to food and beverage totals.



CCC Policies

Tax and Service Charge: All food and beverage pricing within this packet is base pricing. Missouri sales tax of 7.975% will be applied along with a 22% service charge fee.

Outside Food and Beverage: We require all F&B to go through the club's in-house catering. Should your event need or want additional items the Club is unable to provide, those arrangements need to be made and approved 2 weeks prior to booked event with the Director of Events.

**Please note that outside food and beverage vendors will be required to sign an outside food and beverage vendor form, and corkage fees might apply. All approved food and beverage is based on need, Missouri state health code and Missouri state liquor licenses.*

Liquor Consumption: The Country Club has the right to card any individual prior to ordering a drink. The Club also has the right to refuse alcohol service to anyone abusing alcohol or anyone who shows signs of overconsumption. Any guests who are caught on property consuming their own alcohol will have it confiscated at that time. This includes parking lots, clubhouse and course.

Member/Guest Relations: We welcome all outside events, member sponsors are not required. However, we are first and foremost a private member club, so all private event plans must coincide with Columbia Country Club calendars, policies and rules. This includes the use of outdoor spaces and the golf course for photo opportunities, usage of bridal party preparation areas, etc.

Holding A Date & Location: We will temporarily hold a spot on our calendar for up to 30 days. Should another group become interested in your date, you will be contacted. You will have 48 hours to complete a contract and turn in your deposit in order to secure that date and location.

Liability: Columbia Country Club cannot assume responsibility for guests' personal property brought onto the property. This also includes any vendor equipment or rentals brought onto the premises.



Frequently Asked Questions

1. For appetizers and desserts, what exactly does a per person fee mean?

A per person fee is based on a serving size. These typically range from 1-3 pieces per person depending on the chosen item. You do not have to order each item for your full guest count if you do not wish to.

2. Are you limited to the menus within the event packet?

No, our culinary team is happy to create a custom menu for you. Please see event specialist for specific pricing.

3. Do you make accommodations for guests with dietary restrictions?

Yes, our culinary team can make accommodations for guests that have dietary restrictions. These are due 2 weeks prior to event date.

4. For a plated meal do I have to know what everyone wants?

No, not necessarily; we can serve plated meals customized to your RSVP selections or we can serve everyone a dual protein plate. The difference is the portion sizes.

5. If guests do not show up, are we reimbursed for those fees?

Unfortunately, since our catering menu is product that is specially ordered, you will still be charged for any guests that do not show up if they have been included in your final guest count. Numbers may not be decreased past the deadline of when final headcounts are due.

6. What if additional guests show up to my event?

Our food and beverage team will do our absolute best to accommodate any unaccounted for guests who show up for your event or have added after final number are due. If additional guests do attend your event, you will be invoiced accordingly, following your event.

7. Can I choose a bar package for a select number of guests?

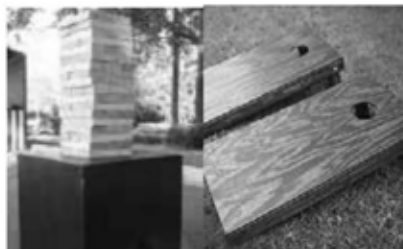
No, bar packages are charged to all individuals 21 years of age and over per hour. Anyone under the age of 21 will receive complimentary non-alcoholic beverages with the purchase of a bar package.

8. Is there an option for guests to purchase their own alcohol?

Yes, a guest may purchase all alcohol selections available at that time using cash or charge, regardless of what you are hosting. Cash bar minimum sales only apply if you are not hosting any alcohol at your event.

NOTES

Don't forget your rentals.



Pre-Meeting Worksheet

SETUP

Linen Color (*white or black*): _____

Napkin color (*color of rainbow, white or ivory*): _____

Napkin fold: (*tri-fold (tent) or waterfall (hangs off table)*): _____

Centerpiece: (*CCC Votives, or bringing your own*): _____

Additional tables needed (*4', 6', 8', 60" Rounds, hightop*): _____

Check-in table needed (*yes/no / size needed / # of chairs*): _____ / _____ / _____

Estimated amount of guests: _____ (*final headcount not due until the Monday 2 weeks prior to event*)

AV EQUIPMENT (*yes/no*)

Projector _____ Podium _____ Wireless Mic _____

COCKTAIL HOUR

Appetizers for a cocktail hour. Passed, stationed, or a combo of both.

BAR

Package / Time frame hosted: _____ / _____

MENU

Buffet Selection: _____

or

Main Entrée Selection 1: _____

Main Entrée Selection 2: _____

Starch: _____

Veggie: _____

Salad: _____

Bread: _____

Desserts: _____

Vegetarian Meal Chosen (*if providing- choose 1, type N/A if all are eating from buffet*): _____

Kids Plate or Eating off buffet (10 & under): _____

Number of adults: 21 and up: _____

RENTALS

Rental of Charger Plates (Gold or Silver): _____

Photo Booth rental (backdrop: gold or white chiffon drape) / (to say: ex. company name, date, hashtag, etc.):

_____ / _____

Boxwood Backdrop/Champagne Wall rental (yes/no): _____

CCC Up-lighting Package (color) _____

Games or game package rental: _____



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