

# Columbia Country Club

Rehearsal | Wedding | Reception





# Love at First Sight

Hey I'm Devin!

Congratulations on finding your soulmate! I would be happy to assist in your upcoming wedding! I have many years of experience in the events industry, executing events, where I have the pleasure of making dreams become reality. I ensure the planning process is smooth sailing from beginning-to-end, and stress free, including day-of-coordination! Feel free to reach out as I would love to tell you more about what our unique venue has to offer!

Happy Planning!



Devin Weindel  
Director of Special Events  
devin@columbiacc.net  
573-449-4115 ext. 1500



## About our Venue

Columbia Country Club has a rich history rooted all the way back to 1921. Our historic space includes many amenities to aid in your special day! Our venue offers a variety of round and rectangular tables, cocktail tables, and gold chiavari chairs for your event.

Columbia Country Club is furnished with 2 full services bars, chandeliers, fireplaces, and a traditional charm perfect for any style of wedding



# Table of Contents



## About Our Venue

Our Event Spaces	4
Venue Amenities	5

## Menu Options & Bar Packages

Breakfast	6
Lunch	7
Appetizers	8
Dinner	9-10
Snacks & Desserts	11
Bar Packages	12

## Pricing

Pricing & Rental Addition	13
CCC Policies	14
Frequently Asked Questions	15

Preferred Vendors	16
Notes	17
Pre-Meeting Worksheet	18-19



# Our Event Spaces

## Grand Ballroom

Holds a romantic and elegant, yet traditional charm.

Full event space 220-250

Includes a dance floor & large bar for receptions



## McAlester Room

Perfect space for rehearsal dinners,

bridal/couple showers or an intimate dinner.

Full event space up to 75 people



## Veranda

An outdoor lounge ideal for cocktail hours or a small ceremony.

String lights included.

Full event space up to 100 people



## Event Lawn

Creates an outdoor ambiance for a large ceremony.

Customizable space: think large tent, dance floor, and string lights

Full event space up to 300+ people





# Venue Amenities

## OUR AMENITIES INCLUDE:

- on-site, day of wedding coordinator
- timeline consultation
- seating layouts
- vendor recommendations
- bridal suite & groomsmen lounge available
- complimentary champagne greeting for all guests
- cake service
- picture perfect photo locations
- complimentary round of golf for two | bridal party discounts
- free room rental for rehearsal dinner/post brunch (with booking of a reception)
- our staff will break down your event décor, so you can keep on dancing the night away!
  - with pick-up available the next day
- high speed WIFI
- projector and screen
- photo booth and backdrop (priced separately)







# Menu Options & Bar Packages



# Breakfast

All choices include coffee & orange juice

## **Continental Breakfast \$10 per person**

- fresh cut fruit
- pastries
- muffins & dessert breads
- served with butter & jam

## **Parfait Breakfast \$16 per person**

- mixed berries and fruit
- granola
- greek yogurt

## **Classic Breakfast \$20 per person**

- fresh cut fruit
- roasted potatoes
- biscuits & sausage gravy
- scrambled eggs
- pick 1: applewood smoked bacon, sugar cured ham, or maple sausage links

## **Pancake Breakfast \$20 per person**

- pancakes with butter & syrup
- seasonal fruit display
- scrambled eggs
- roasted yukon potatoes
- pick 1: applewood smoked bacon, sugar cured ham, or maple sausage links

## **Summer Breakfast \$22 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: applewood smoked bacon, sugar cured ham, or maple sausage links

## **Missouri Breakfast \$22 per person**

- biscuits & gravy
- country fried steak or crispy fried chicken
- waffles & syrup





# Lunch

**Soup, Salad & Sandwich Buffet \$25 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 or carrots	raspberry vinaigrette
chili	chicken salad	shredded cheese	bleu cheese
		croutons	

**Create Your Own \$30 per person**

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

Entree:	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	grilled marinated vegetables
atlantic salmon	wild rice pilaf	

**Chef's Choice \$20 per person**

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

**Chili Cook-off \$22 per person**

house chili, bacon bits, shredded cheese, green onions, & sour cream. served with house salad & rolls.

**Deli Platter \$20 per person**

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

**Taco Bar \$22 per person**

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 \$22 per person**

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

**CCC Smoked Meats \$26 per person**

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 \$22 per person**

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



# 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, and 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 \$6 per person**

served on a toasted crostini

### **Classic Shrimp Cocktail \$13 per person**

served with spicy cocktail sauce & fresh lemon

### **Deli Sliders \$8 per person**

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

### **Shrimp Ceviche \$11 per person**

served with grilled naan

### **Chip and Dip Display \$7 per person**

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

### **Mini Muffuletta \$9 per person**

cured meats, olive salad, and provolone  
on a toasted baguette

### **Cold Smoked Salmon Crostini \$10 per person**

with herb cream cheese

### **Pimento Cheese Crostini \$10 person**

with bacon onion jam

## Hot Selections

### **Spinach and Artichoke Dip \$11 per person**

served with tortilla chips

### **Spicy Shrimp Remoulade \$12 per person**

spicy sautéed shrimp on fried green tomatoes  
with remoulade

### **Pork Gyoza \$10 per person**

pork potstickers served  
with sweet soy dipping sauce

### **Buttered Pretzel Bites \$8 per person**

served with queso

### **Stuffed Mushrooms \$9 per person**

stuffed with Italian sausage & cream cheese

### **Cocktail Meatballs \$9 per person**

served with BBQ, teriyaki, sweet chili, or marinara sauce

### **Toasted Ravioli \$9 per person**

served with marinara sauce

### **Chicken Wings \$11 per person**

smoked or breaded with buffalo, BBQ, teriyaki,  
or sweet chili

### **Breaded Chicken Tenders \$11 per person**

with your choice of buffalo, BBQ, teriyaki, or sweet chili

### **Hot Sliders \$11 per person**

your choice of grilled certified black angus burger,  
pulled pork, or crispy chicken thighs on a dollar roll

### **Mac N' Cheese Bites \$8 per person**

fried, bite sized portion of creamy macaroni & cheese

### **Green Chile Pork Quesadillas \$10 per person**

slow braised pork with green chile sauce

### **Crab Cakes \$12 per person**

pan fried and served with lemon chive remoulade

### **Vegetarian Spring Rolls \$9 per person**

served with sweet chili sauce

### **Chicken Satay \$8 per person**

teriyaki glazed chicken skewers

### **Chorizo Banh Mi Sliders \$10 per person**

seared chorizo patty on a slider bun  
with marinated vegetables and cilantro

# Dinner

## Buffet

one entree buffet: \$30 per person

two entree buffet: \$34 per person

## Plated

one entree plated: \$36 per person

two entree plated: \$39 per person

## Entree Options

### Poultry

marinated chicken breast with  
champagne beurre blanc

roast herb chicken with  
grand marnier orange sauce

caprese chicken with fresh basil,  
mozzarella, shallots, & balsamic reduction

crispy fried chicken +\$4

citrus teriyaki glazed duck breast  
with caramelized onion +\$5

### Pork

roasted pork loin with  
stone ground mustard cream sauce

blackened pork chops with  
sweet apple whiskey glaze

braised pork shoulder with  
sherried mushroom reduction

garlic herb boursin & cranberry stuffed pork loin  
with whiskey glaze +\$4

## Side Choices

CHOOSE 2

garlic mashed potatoes

roasted yukon potatoes

au gratin potatoes

mac & cheese

pasta with rosa cream sauce

wild rice pilaf

buttered vegetable medley

green bean amandine

grilled marinated vegetables

buttered asparagus

roasted root vegetables

fajita vegetables

mexican street corn

### Beef

braised beef with natural au jus & horseradish sauce

guinness braised short ribs with pearl onion jus +\$4

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

sliced beef tenderloin with wild mushroom demi +\$7

### Seafood

crispy catfish with lemon & meunière cream sauce

sautéed shrimp with shallot, garlic, & parmesan butter  
+\$6

creole seared salmon with lemon dill dijon sauce +\$7

brown butter & herb seared diver scallops +\$10

## Bread & Salad

CHOOSE 1 EACH

warm rolls

garlic bread sticks

garlic french baguette

classic caesar

CCC House

spinach berry +\$1





# Vegetarian Meal Options

## **Pasta Primavera \$20 per person**

vegetables sautéed with shallots & herbs, tossed with tricolor rotini, parmesan, & roasted in garlic olive oil

## **Vegetable Stir-Fry \$20 per person**

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

## **Curry Rice Bowl \$20 per person**

with sautéed seasonal vegetables in a coconut curry broth

## **Wild Mushroom & Parsnip Shallot Ragout \$20 per person**

with creamy gouda polenta

# Children's Meals

Plated Service: \$16 per child or 50% off the price of selected dinner buffet

\*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

# Desserts

**Sundae Bar \$8 per person**

vanilla ice cream served with assorted sauces & toppings

**Pudding Cake \$8 per person**

coffee & chocolate infused served with whipped cream

**Seasonal Berry Shortcake \$9 per person**

triple berries served on shortcake with whipped cream & mint

**Lemon Cake \$9 per person**

3 layers of shortcake, whipped cream, & lemon preserve

**New York Cheesecake \$9 per person**

creamy classic cheesecake topped with fresh berries

**Petite Square Variety Tray \$8 per person**

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

**Brownie Tray \$5 per person**

dusted with powdered sugar

**Cookie Tray \$5 per person**

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

**Miniature Mousse Shots \$8 per person**

with fresh whipped cream & mint

**Sopapillas \$8 per person**

crispy fried tortilla dough tossed in cinnamon sugar and served with honey. add vanilla ice cream +\$4

**German Chocolate Cake \$8 per person**

layered chocolate cake with coconut icing

**Carrot Cake \$8 per person**

layered carrot spiced cake with cream cheese frosting

**Cheesecake Bites \$7 per person**

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

**\*Late Night Snacks Available Upon Request**





# Bar Packages

## WINE LIST

Rose  
Moscato  
Riesling  
Chardonnay  
Pino Grigio  
Savignon 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  
Beefeaters  
Tanqueray  
Seagrams 7  
Bacardi  
Cruzan  
Jim Beam  
Jack Daniels  
Jose Cuervo  
Chivas Regal

## PREMIUM BRAND SELECTIONS

Grey Goose  
Hendricks  
Jameson  
Crown Royal  
Makers Mark  
Captain Morgan  
Malibu  
Bacardi  
Patron  
Glenlivet 12yr

## BEER, WINE & SELTZERS PACKAGE

includes house wine, domestic & craft beer, seltzers & non-alcoholic beverages  
1 hour: \$18 per person  
2 hours: \$22 per person  
3 hours: \$26 per person  
4 hours: \$30 per person  
additional hours: \$4 per person

## HOUSE BAR PACKAGE

includes house wine, house liquor, domestic & craft beer and non-alcoholic beverages  
1 hour: \$20 per person  
2 hours: \$24 per person  
3 hours: \$28 per person  
4 hours: \$32 per person  
additional hours: \$4 per person

## PREMIUM BAR PACKAGE

includes house wine, premium liquor, domestic & craft beer and non-alcoholic beverages  
1 hour: \$26 per person  
2 hours: \$30 per person  
3 hours: \$34 per person  
4 hours: \$38 per person  
additional hours: \$4 per person

## AL A CARTE

case of house wine: \$300  
signature cocktail: prices vary  
champagne table side toast: \$4 per person  
bottomless mimosa bar \$18 per person  
\*includes 3 types of juices and assorted berries for garnish

## NON-ALCOHOLIC BEVERAGES PACKAGE

coffee, iced tea, lemonade, soda \$3.50 per person

## CASH BAR

all selections available \$500 minimum spent

# PRICING

Saturday/Holiday Weekend \$3000 Rental | \$5000 F&B Minimum

Friday/Sunday \$2500 Rental | \$3500 F&B Minimum

Outdoor Ceremony Add On \$250 Rental

Indoor Ceremony Add On \$500 Rental

# RENTAL ADDITIONS

McAlester Dining Room: \$800

Additional Indoor Bar: \$250

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

Boxwood Backdrop: \$350

Up-Lighting Package: \$300

Photo Booth: \$250

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

Jenga & 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.





# CCC Policies

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

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

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

**Liquor Consumption:** Must be of legal drinking age. 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 or who shows signs of over-consumption. 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, & 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:** 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 rental brought onto the premises.

**Rental Timeframe:** You are guaranteed the space you rented specified on your contract beginning at 8:00AM the day of your event.



# Frequently Asked Questions

## 1.) Is a tasting included?

For weddings, a complimentary tasting is included with all packages once a contract has been signed.

**Tasting Guidelines:** Maximum of 4 guests per tasting, 3 appetizers, 2 entrees, 3 sides

## 2.) 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.

## 3.) 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.

## 4.) 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.

## 5.) 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 size.

## 6.) If guests do not show up, are we reimbursed for those fees?

Unfortunately, since our catering menu is product that is specifically 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.

## 7.) What if additional guests show up to my event?

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

## 8.) 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.

## 9.) 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 credit card, regardless of what you are hosting. Cash bar minimum sales only apply if you are not hosting any alcohol at your event.



# Preferred Vendors

## PHOTOGRAPHY

### **Catherine Rhodes Photography**

Catherine Rhodes 573-645-2222  
catherinerhodesphotography.com

### **Silverbox Production**

Kim Wade 573-449-8850  
silverboxweddings.com

### **J.Kelley Productions**

Justin & Piper Kelly 573-424-0355  
jkellyphoto.com

## VIDEOGRAPHY

### **Bussen Productions**

Karl Productions 573-356-7543  
www.karlbussenproductions.com

### **Byler Media**

Marshall Byler 573-303-1602  
www.bylermedia.com

## DISC JOCKEYS

### **Dj Shark Attack**

314-809-7724  
Djsharkattack@yahoo.com

### **Blue Diamond Events**

573-567-0016  
Info@bluediamond-events.com

## FLORISTS

### **Kent's Floral Gallery**

Kent 573-443-0232  
www.kentsfloralgallery.com

### **Allen's Flowers Inc**

573-443-8719  
www.allensflowersinc.com

## HAIR & MAKEUP

### **Makeup by Maggie**

573-999-6403  
www.muamaggie.com

### **Broadway Hair Co.**

573-443-0731  
www.Broadwayhairco.com

### **Blanc Studio**

573-777-7797

## COORDINATION

### **Delight Events**

Ashley Minor 573-673-9671  
eventsthatdelight.com

## TRANSPORTATION

### **Any Event Luxury Transportation**

573-657-4646  
www.Anyeventluxury.com

### **Celebration Limos & Buses**

Tim Chancellor 573-489-9070  
www.celebrationlimusines.biz

## RENTALS

### **A-1 Party & Event Rental**

Elizabeth Hensley 573-474-7881  
www.a1partyfun.com

### **Pretty Little Things**

Courtney Canine 573-268-2005  
prettyweddingrental.com

## ENTERTAINMENT

### **Maria Duhova Trevor (Harpist)**

Maria 865-235-9481  
www.mariaharp.com

### **Cindy Scott Artistry (Live Painting)**

Brian 314-922-4858  
www.cindyscottartistry.com

## LIGHTING

### **SW Productions**

Ryan Adams 573-424-6676

### **Blue Diamond Events**

573-567-0016  
Info@bluediamond-events.com

## BAKERY

### **Pohlman's Create-A-Cake**

Janette Pohlman 660-839-2231  
www.pohlmancakes.com

### **Sugar, Butter & Flower**

573-226-6400  
www.sugarbutterandflower.com

# Notes



# Pre-Meeting Worksheet

## SETUP/GETTING READY

Napkin color (color of rainbow, white or ivory): \_\_\_\_\_

Napkin fold: tri-fold (tent) or waterfall (hangs off table): \_\_\_\_\_

Guestbook table: (4' or high top table) \_\_\_\_\_

Estimated amount of guests: \_\_\_\_\_

How many chairs at the head table? \_\_\_\_\_

Will you be getting ready here prior to the ceremony?

If so, did you want any lunch buffets for you and your bridal party, and/or mimosa bar/beverage station setup?

\_\_\_\_\_

## COCKTAIL HOUR

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

\_\_\_\_\_

Bar selection/time frame hosted: \_\_\_\_\_/\_\_\_\_\_

## DINNER/RECEPTION

Main Entree Selection 1: \_\_\_\_\_

Main Entree Selection 2: \_\_\_\_\_

Starch: \_\_\_\_\_

Veggie: \_\_\_\_\_

Salad: \_\_\_\_\_

Bread: \_\_\_\_\_

Desserts: \_\_\_\_\_

Late Night Snack: \_\_\_\_\_

Vegetarian Meal (if providing - choose 1), n/a if all are eating from buffet: \_\_\_\_\_

Kids Plate or eating off the buffet (10 & under) \_\_\_\_\_

Number of adults 21 & up: \_\_\_\_\_

Cake/Other outside desserts : \_\_\_\_\_

## RENTALS

Rental of Charger Plates (Gold or Silver): \_\_\_\_\_

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

\_\_\_\_\_/\_\_\_\_\_

Boxwood Backdrop/Champagne Wall rental (yes/no): \_\_\_\_\_

CCC Up-lighting Package (color): \_\_\_\_\_

Game(s) rental: \_\_\_\_\_

Misc. Notes for Planner: \_\_\_\_\_

# VENDORS

Photographer: \_\_\_\_\_

Videographer: \_\_\_\_\_

Florist: \_\_\_\_\_

DJ: \_\_\_\_\_

Cake: \_\_\_\_\_

Additional Rentals: \_\_\_\_\_

## TIMELINE

Arrival (bridesmaid/groomsmen): \_\_\_\_\_

Time of ceremony / location: \_\_\_\_\_/\_\_\_\_\_

First Look (yes / no): \_\_\_\_\_

Photos on course (bride & groom only): \_\_\_\_\_

Time of cocktail hour: \_\_\_\_\_

Grand Entrance: \_\_\_\_\_

Welcome Speech: \_\_\_\_\_

Dinner: \_\_\_\_\_

Cake Cutting: \_\_\_\_\_

### Label 1-4, in order

Dinner \_\_\_\_\_ Toasts \_\_\_\_\_ Cake \_\_\_\_\_ First Dances \_\_\_\_\_

## Ceremony Order

Please provide first names. If you prefer a different order lineup, please list on the side 1-6 how you would like your procession to begin, or put an 'X' if not walking.

\_\_\_\_\_ Officiant: \_\_\_\_\_

Seating of Grandparents

\_\_\_\_\_ Groom's Grandparents / escorted by: \_\_\_\_\_/\_\_\_\_\_

\_\_\_\_\_ Bride's Grandparents / escorted by: \_\_\_\_\_/\_\_\_\_\_

Seating of the Parents

\_\_\_\_\_ Groom's Parents / escorted by: \_\_\_\_\_/\_\_\_\_\_

\_\_\_\_\_ Bride's Mom / escorted by: \_\_\_\_\_/\_\_\_\_\_

### \*song change\*

\_\_\_\_\_ Groom: \_\_\_\_\_

Bridal Party:

Pair 1 \_\_\_\_\_/\_\_\_\_\_

Pair 2 \_\_\_\_\_/\_\_\_\_\_

Pair 3 \_\_\_\_\_/\_\_\_\_\_

Pair 4 \_\_\_\_\_/\_\_\_\_\_

Maid of Honor: \_\_\_\_\_ Best Man: \_\_\_\_\_

Ring Bearer: \_\_\_\_\_ Flower Girl: \_\_\_\_\_

### \*song change\*

Bride/escorted by: \_\_\_\_\_/\_\_\_\_\_





# COLUMBIA COUNTRY CLUB

Devin Weindel, Director of Special Events

573.449.4115 Ext 1500 | [Devin@columbiacc.net](mailto:Devin@columbiacc.net)

Instagram: [ccc\\_events](#)

2210 N. Country Club Drive | Columbia, MO | [Columbiacc.net](http://Columbiacc.net)