

# COLUMBIA COUNTRY CLUB

REHEARSAL | WEDDING | RECEPTION





# HEY I'M DEVIN!

Congratulations on finding your soulmate! I would be happy to assist in your upcoming wedding! I have years of experience in the events industry executing events, where I have loved to see others' dreams become a reality. It is my pleasure to make the planning process smooth sailing from the beginning all the way through - stress free - with day of coordination included! Feel free to reach out as I'd be happy to tell you more about what our unique venue has to offer.



Happy Planning!

*Devin Weindel*

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





# Facilities

## Elegant Grand Ballroom

🕯️ Romantic- Traditional charm- Chandeliers & fireplaces

🍷 Built in dance floor & large bar

👥 up to 220-250 people

## McAlester Room

🕯️ Intimate dining – 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

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

👥 up to 300+ people





# Venue Perks

Bridal suite & Groomsmen lounge available

On-site day of wedding coordinator

Complimentary champagne greeting for all guests

Cake service

Picture perfect photo locations

Round of golf for 2 | Bridal party discounts

Free room rental for rehearsal dinner/post brunch

*\*with booking of a wedding reception*

Our staff will break down your event decor

so you can keep on dancing the night away!

*\*with pick-up available the next day*

# Breakfast

All choices include coffee & orange juice

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

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

## **Classic Breakfast \$13 per person**

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

## **Pancake Breakfast \$13 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 \$17 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 \$15 per person

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

### Soup:

Tomato Herb  
Clam Chowder  
Chicken Tortilla  
Philly Cheesesteak  
Broccoli Cheddar  
Chili

### Sandwich:

Roast Beef & Cheddar  
Ham & Swiss  
Smoked Brisket  
Smoked Turkey & Swiss  
Tuna Salad  
Chicken Salad

### Salad Toppings:

Tomatoes  
Red Onion  
Hard Boiled Eggs  
Bacon  
Broccoli *or* Carrots  
Shredded cheese  
Croutons

### Dressings:

Buttermilk Ranch  
Chipotle Ranch  
Italian  
Balsamic Vinaigrette  
Raspberry Vinaigrette  
Bleu Cheese

## Create Your Own \$20 per person

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

### Entrée:

Beef Brisket  
Grilled Chicken Breast  
Roast Herb Chicken  
Atlantic Salmon

### Starch:

Garlic Mashed Potatoes  
Roasted Yukon Potatoes  
Pasta with Rose Cream Sauce  
Wild Rice Pilaf

### Vegetables:

Vegetable Medley  
Green Bean Amandine  
Steamed Broccoli & Cauliflower  
Grilled Marinated Vegetables

## Chef's Choice \$15 per person

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

## Deli Platter \$15 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 \$16 per person | \$24 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 \$18 per person | \$25 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 \$20 per person | \$26 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 \$18 per person | \$24 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 \$9 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 \$7 per person

Served with tortilla chips

### Shrimp Skewer \$8 per person

Honey citrus glazed

### Mini Braised Pork Tacos \$7 per person

With chipotle slaw

### Buttered Pretzel Bites \$6 per person

Served with queso

### Stuffed Mushrooms \$6 per person

Stuffed with Italian sausage & cream cheese

### Cocktail Meatballs \$6 per person

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

### Toasted Ravioli \$5 per person

Served with marinara sauce

### Chicken Wings \$7 per person

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

### Breaded Chicken Tenders \$7 per person

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

### Hot Sliders \$7 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 \$5 per person

Fried, bite-size portion of creamy macaroni and cheese

### Bacon Wrapped Water Chestnuts \$6 per person

With a brown sugar glaze

### Crab Cakes \$8 per person

Pan fried and served with lemon chive remoulade

### Vegetarian Spring Rolls \$6 per person

Served with sweet chili sauce

### Chicken Satay \$8 per person

Teriyaki glazed chicken skewers



# Dinner

## Buffet

One Entrée Buffet- **\$26.00** per person

Two Entrée Buffet- **\$29.00** per person

## Plated

One Entrée Plated- **\$29.00** per person

Two Entrée Plated- **\$31.00** 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

Roasted Yukon Potatoes

Au Gratin Potatoes

Mac and cheese

Pasta with rose cream sauce

Wild Rice Pilaf

Buttered Vegetable Medley

Green Bean Amandine

Grilled Marinated Vegetables

Buttered Asparagus

Steamed Broccoli & Cauliflower

Roasted Root Vegetables

## Bread & Salad

### CHOOSE 1 EACH

Warm Rolls

Garlic Bread Stick

Garlic French Baguette

Classic Caesar

CCC House

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: \$10 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 \$12 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 \$12 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 \$10

Pepperoni \$11

Italian Sausage and Mushroom \$11

Margherita \$12

Loaded Veggie \$12

CCC Supreme \$13

# Dessert

## **Sundae Bar \$6 per person**

Vanilla ice cream served with assorted sauces & toppings

## **Pudding Cake \$5 per person**

Coffee & chocolate-infused served with whipped cream



## **Chocolate Mousse \$5 per person**

With fresh whipped cream & fresh mint

## **Seasonal Berry Shortcake \$6 per person**

Triple berries served on shortcake with whipped cream & fresh mint

## **Lemon Cake \$6 per person**

3 layers of shortcake, whipped cream, & lemon preserve

## **New York Cheesecake \$6 per person**

Creamy classic cheesecake topped with fresh berries

## **Petite Square Variety Tray \$5 per person**

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

## **Mini Cheesecake \$5 per person**

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

## **Brownie tray \$3 per person**

Dusted with powdered sugar

## **Cookie Tray \$3 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  
Beefeaters  
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

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: \$500  
Additional Indoor Bar: \$150  
Chargers (Gold or Silver): \$0.50 per charger  
Boxwood Backdrop: \$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.

**Rental Timeframe:** You are guaranteed the space you rented specified on your signed contract beginning at 8:00 AM 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 entrées, and 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 sizes.

**6. 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.

**7. 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.

**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 charge, 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 PHOTOGRAPHY

Kim Wade 573-449-8880  
Silverboxweddings.com

J. KELLEY PHOTOGRAPHY & PHOTO BOOTH

Justin and Piper Kelley 573-424-0355  
jkelleyphoto.com

## VIDEOGRAPHY

BUSSEN PRODUCTIONS

Karl Bussen 573-356-7543  
www.bussenproductions.com

BYLER MEDIA

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

## DISC JOCKEYS

COMPLETE

Brandon Barlow 573-814-9151  
completeweddingcolumbia.com

SAFARI SOUND

Russ Baker 573-896-8161  
www.safarisound.com

## FLORISTS

ALAN ANDERSON'S JUST FABULOUS FLOWERS

John 573-657-1407  
www.justfabulousflowers.net

KENT'S FLORAL GALLERY

Kent 573-443-0232  
www.kentsfloralgallery.com

ADDIE JANE ORIGINALS

Eva Hensley 573-696-1745  
www.addiejaneoriginals.com

## BAKERY

EDITH HALL CAKES

Edith Hall 573-696-2505

POHLMAN'S CREATE-A-CAKE

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

## LIGHTING

SW PRODUCTIONS

Ryan Adams 573-424-6676

## COORDINATION

ANNABELLE EVENTS

Anne Churchill 573-489-3706  
www.AnnabelleEvents.com

GATHER & CO.

Christian Neuenswander 816-830-1664  
facebook.com/gatherandcompanyevents

## TRANSPORTATION

WHITE KNIGHT

573-814-5466  
www.gowhiteknight.com

CELEBRATION LIMOS & BUSES

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

## RENTALS

A-1 PARTY & EVENT RENTAL

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

PRETTY LITTLE THINGS

Courtney Canine 573-268-2005  
prettyweddingrentals.com

## ENTERTAINMENT

MARIA DUHOVA TREVOR (HARPIST)

Maria 865-235-9481  
www.mariaharp.com

BAX ILLUSTRATIONS (CARICATURES)

Brian 314-922-4858  
www.axillustration.com

## INVITATIONS/CALLIGRAPHY

INKLING

Syd Stansberry inklingcomo@gmail.com  
Inklingvcomo.com

THE INK CAFE

Christy Asper 214-240-3880  
www.theinkcafe.com

## HAIR & MAKEUP

BLANC STUDIO

Tori Aruajo 573-777-7797

GREAT REFLECTIONS

573-675-4636

CONFIDENT BEAUTI BY ERICA

Erica 573-489-8055  
www.beutipage.com/spa-with-erica



# Notes

Don't forget your rentals.



# 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 head table: \_\_\_\_\_

Will you be getting ready here prior to your 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 a cocktail hour. Passed, stationed, or a combo of both.

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

## DINNER/RECEPTION

Main Entrée Selection 1 \_\_\_\_\_

Main Entrée Selection 2 \_\_\_\_\_

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

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

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

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

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

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

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

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

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

Cake (served to guests table, or taken back to cake table for guests to help themselves): \_\_\_\_\_

## RENTALS

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

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

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

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

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

Games or game package rental: \_\_\_\_\_

CCC Geometric Arch: \_\_\_\_\_

Misc. notes for planner: \_\_\_\_\_

## VENDORS

*Name & Company of vendor*

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

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

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

Dj: \_\_\_\_\_

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

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

## TIMELINE

Arrival (bridesmaids / 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: \_\_\_\_\_ / \_\_\_\_\_

\_\_\_\_\_ Brides 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

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