



Columbia Country Club

Meetings | Banquets | Conferences

Hey I'm Devin!

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 executing events. 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!



Devin Weindel
Director of Special Events
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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 banquet.

Our Event Spaces

Grand Ballroom

Holds a romantic and elegant, yet traditional charm. Full event space 220-250.

Includes a dance floor & large bar.



McAlester Room

Perfect space for meetings, 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:

- 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
- high speed WIFI
- Setup & breakdown



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 | \$28 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 \$22 per person | \$28 Dinner

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 | \$32 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 \$22 per person | \$28 Dinner

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

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

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

Bread & Salad

CHOOSE 1 EACH

warm rolls

garlic bread sticks

garlic french baguette

classic caesar

CCC House

spinach berry +\$1

water, iced tea & coffee included



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

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

RENTAL ADDITIONS

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.



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 size.

5.) 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.

6.) 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.

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

Notes

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): _____

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

AV EQUIPMENT (yes/no)

Projector _____

Podium _____

Wireless Mic _____

COCKTAIL HOUR

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

Bar selection/time frame hosted: _____/_____

MENU

Buffet Selection: _____

or

Main Entree Selection 1: _____

Main Entree Selection 2: _____

Starch: _____

Veggie: _____

Salad: _____

Bread: _____

Desserts: _____

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: _____

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 (yes/no): _____

CCC Up-lighting Package (color): _____

Game(s) rental: _____

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