
WELCOME TO EVENTS

*at Columbia
Country Club*



Table of Contents

Welcome 3

About Our Venue 4

Menu Options 6

Bar Packages 15



Welcome to our venue,

a historic staple in the Mid-Missouri area for over 100 years.

Columbia Country Club has a rich history dating back to 1921. Our timeless space includes many modern amenities to serve you, outlined here in our Events Packet.

We look forward to learning more about your occasion and how we can best serve you!

Hello! I'm Devin,

Director of Special Events here at Columbia Country Club.

Whether it be a meeting, luncheon or special event you are planning, I'm excited to help assist you. With many years of experience in the event and hospitality industry, I have executed and coordinated occasions of all sizes and styles.

At CCC, I work to ensure the planning process, and day-of coordination, is smooth sailing from beginning to end. Please feel free to reach out, as I would love to tell you more about what our unique venue has to offer!



DEVIN@COLUMBIACC.NET // 573-449-4115 X1500

Our Event Spaces



the Grand Ballroom

Our largest indoor space, The Grand Ballroom holds a romantic and elegant, yet traditional charm. The full space holds 220-250 and includes a dance floor and large bar.



the McAlester Room

The perfect space for meetings, The McAlester Room is also a great size for bridal/couples showers, or an intimate dinner. The full space holds up to 75 people.



the Veranda

This breezy space with panoramic views of the golf course is ideal for small ceremonies or gatherings, an outdoor lounge, or cocktail hours. With string lights included, this space is functional for up to 100 people.



the Event Lawn

This perfectly manicured lawn space creates beautiful outdoor ambiance for a large ceremony and is highly customizable with various rentals such as tents, dance floors and string lights. The full area is suitable for 300+ people.

Venue Amenities



Our Amenities Include:

- Projector and Screen
- Wireless Microphone
- Podium
- In-House Surround Sound
- Gold Chiavari Chairs
- Tables
- Servingware and Dinnerware
- Cloth Polyester Napkins (Any Color)
- White or Black Linens
- Simple Centerpiece Votives
- Professional Staffing
- High Speed WiFi
- Setup and Breakdown

Breakfast Menu

LISTED PRICING IS PER PERSON

Continental Breakfast: \$10

Fresh Cut Fruit

Pastries

Muffins & Dessert Breads

Served with Butter & Jam

Parfait Breakfast: \$16

Mixed Berries & Fruit

Granola

Greek Yogurt

Classic Breakfast: \$20

Fresh Cut Fruit

Roasted Potatoes

Biscuits & Sausage Gravy

Scrambled Eggs

Choice of One: Applewood Smoked Bacon, Sugar Cured Ham or Maple Sausage Links

Pancake Breakfast: \$20

Pancakes with Butter & Syrup

Seasonal Fruit Display

Scrambled Eggs

Roasted Yukon Potatoes

Choice of One: Applewood Smoked Bacon, Sugar Cured Ham or Maple Sausage Links

Summer Breakfast: \$22

Berry & Mint Salad, Greek Yogurt & Granola

Vegetable Frittata or Scrambled Eggs with Chives & Cheese

Croissants & Assorted Pastries

Pearl Sugar Waffles & Syrup

Choice of Two: Applewood Smoked Bacon, Sugar Cured Ham or Maple Sausage Links

Missouri Breakfast: \$22

Biscuits & Gravy

Country Fried Steak or Crispy Fried Chicken

Waffles & Syrup

ALL MENU CHOICES INCLUDE
COFFEE & ORANGE JUICE

Lunch Menu

LISTED PRICING IS PER PERSON

Soup, Salad & Sandwich Buffet: \$25

CHOOSE 1 SOUP, 1 SANDWICH, 4 TOPPINGS & 2 DRESSINGS

<u>Soups</u>	<u>Sandwiches</u>	<u>Salad Toppings</u>	<u>Dressings</u>
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

INCLUDES HOUSE SALAD, WARM ROLLS WITH BUTTER & COOKIES. CHOOSE 1 ENTREE, STARCH & VEGGIE

<u>Entrees</u>	<u>Starches</u>	<u>Vegetables</u>
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	

OPTIONS CONTINUED >

Lunch Menu

LISTED PRICING IS PER PERSON

Chef's Choice: \$20

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

Chili Cook-Off: \$22

House chili with bacon bits, shredded cheese, green onions and sour cream. Served with a house salad and rolls.

Deli Platter: \$20

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

Italian Classic: \$22 / \$28 Dinner

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

Taco Bar: \$22 / \$28 Dinner

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

Off the Grill: \$22 / \$28 Dinner

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

CCC Smoked Meats: \$26 / \$32 Dinner

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

Appetizers

LISTED PRICING IS PER PERSON

Artistic Displays

Cheese & Cracker Display: \$6

Domestic and imported cheese and crackers, garnished with fresh fruit.

Fresh Vegetable Crudite: \$5

Served with buttermilk ranch, add roasted garlic hummus: +\$1

Seasonal Fruit Display: \$6

Fresh melon, pineapple and berries

Charcuterie Board: \$8

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

Cold Selections

Tomato & Basil Bruschetta: \$6

Served on a toasted crostini

Classic Shrimp Cocktail: \$13

Served with spicy cocktail sauce and fresh lemon

Deli Sliders: \$8

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

Chip & Dip Display: \$7

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

Shrimp Ceviche: \$11

Served with grilled naan

Mini Muffuletta: \$9

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

Cold Smoked Salmon Crostini: \$10

Served with herb cream cheese

Pimento Cheese Crostini: \$10

Served with bacon onion jam

Hot Selections

Spicy Shrimp Remoulade: \$12

Spicy sautéed shrimp on fried green tomatoes with remoulade

Spinach & Artichoke Dip: \$11

Served with tortilla chips

OPTIONS CONTINUED >

Appetizers

LISTED PRICING IS PER PERSON

Hot Selections, Cont.

Pork Gyoza: \$10

Pork potstickers served with sweet soy dipping sauce

Buttered Pretzel Bites: \$8

Served with queso

Toasted Ravioli: \$9

Served with marinara sauce

Chicken Wings: \$11

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

Mac N' Cheese Bites: \$8

Fried, bite-sized portions of creamy macaroni and cheese

Green Chile Pork Quesadillas: \$10

Slow braised pork with green chile sauce

Vegetarian Spring Rolls: \$9

Served with sweet chili sauce

Chorizo Banh Mi Sliders: \$10

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

Hot Sliders: \$11

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

Crab Cakes: \$12

Pan fried and served with lemon chive remoulade

Chicken Satay: \$8

Teriyaki glazed chicken skewers

Stuffed Mushrooms: \$9

Stuffed with Italian sausage and cream cheese

Cocktail Meatballs: \$9

Served with BBQ, teriyaki, sweet chili or marinara sauce

Breaded Chicken Tenders: \$11

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



Dinner Menu

LISTED PRICING IS PER PERSON,
WATER, ICED TEA & COFFEE INCLUDED

Buffet

One Entree: \$30
Two Entrees: \$34

Plated

One Entree: \$36
Two Entrees: \$39

Entree Options

Poultry

Marinated Chicken Breast with Champagne
Beurre Blanc

Roasted Herb Chicken with Grand Mariner
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 Sherries 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

OPTIONS CONTINUED >

Dinner Menu

LISTED PRICING IS PER PERSON

Vegetarian Meal Options:

Pasta Primavera: \$20

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

Curry Rice Bowl: \$20

Sautéed seasonal vegetables in a coconut curry broth

Wild Mushroom & Parsnip Shallot Ragout: \$20

Served with a creamy gouda polenta

Vegetable Stir-Fry: \$20

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

Side Choices: Choose Two

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

Breads & Salads: Choose 1 Each

Breads

Warm Rolls
Garlic Bread Sticks
Garlic French Baguette

Salads

Classic Caesar
CCC House
Spinach Berry: + \$1

OPTIONS CONTINUED >

Dinner Menu

LISTED PRICING IS PER PERSON

Children’s Meals

PLATED SERVICE: \$16/CHILD
DINNER BUFFET: 50% OFF ADULT PRICING

Main Entrees: Choose One

- Crispy Chicken Tenders
- Grilled Cheese Sandwich
- Mini Corndogs
- Hamburger Sliders

Sides: Choose One

- French Fries
- Fresh Fruit
- Apple Sauce



Dessert Menu

LISTED PRICING IS PER PERSON

Sundae Bar: \$8

Vanilla Ice Cream served with Assorted Sauces and Toppings

Pudding Cake: \$8

Coffee & Chocolate Infused Cake served with Whipped Cream

New York Cheesecake: \$9

Creamy Classic Cheesecake Topped with Fresh Berries

Brownie Tray: \$5

Dusted with Powdered Sugar

Miniature Mousse Shots: \$8

With Fresh Whipped Cream and Mint

Sopapillas: \$8

Crispy Fried Tortilla Dough tossed in Cinnamon Sugar and served with Honey. Add Vanilla Ice Cream: + \$4

German Chocolate Cake: \$8

Layered Chocolate Cake with Coconut Icing

Cheesecake Bites: \$7

Tuxedo, Vanilla, Chocolate Chip, Lemon, Raspberry and Amaretto Almond Cheesecake Bites

Seasonal Berry Shortcake: \$9

Triple Berries served on Shortcake with Whipped Cream and Mint

Lemon Cake: \$9

Three Layers of Shortcake, Whipped Cream and Lemon Preserve

Petite Square Variety Tray: \$8

Assortment of Lemon, Caramel Apple, Nut Brownie and Marble Truffle Cheesecake

Cookie Tray: \$5

Your Choice of Chocolate Chip, Peanut Butter, White Chocolate Macadamia Nut, Double Chocolate or Oatmeal Raisin

Carrot Cake: \$8

Layered Carrot Spiced Cake with Cream Cheese Frosting

LATE NIGHT SNACKS
AVAILABLE
UPON REQUEST

Bar Packages

LISTED PRICING IS PER PERSON

Wine List

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

Domestic Beer

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Busch Light

Craft Beer

Logboat Snapper
Sierra Nevada
Blue Moon

House Brand Selections

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

Premium Brand Selections

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

Beer, Wine & Seltzers Package

Includes House Wine, Domestic & Craft Beer, Seltzers & Non-Alcoholic Beverages	1 Hour: \$18
	2 Hours: \$22
	3 Hours: \$26
	4 Hours: \$30
	Additional: +\$4/hour

House Bar Package

Includes House Wine, House Liquor, Domestic & Craft Beer, Seltzers & Non-Alcoholic Beverages	1 Hour: \$20
	2 Hours: \$24
	3 Hours: \$28
	4 Hours: \$32
	Additional: +\$4/hour

Premium Bar Package

Includes House Wine, Premium Liquor, Domestic & Craft Beer, Seltzers & Non-Alcoholic Beverages	1 Hour: \$26
	2 Hours: \$30
	3 Hours: \$34
	4 Hours: \$38
	Additional: +\$4/hour

Non-Alcoholic Beverages Package

Coffee, Iced Tea, Lemonade and Soda	\$3.50
-------------------------------------	--------

Cash Bar

All Selections Available, \$500 Minimum Spend

A la carte

Case of House Wine: \$300
Signature Cocktail: Prices Vary
Champagne Table Side Toast: \$4
Bottomless Mimosa Bar: \$18*

*Includes 3 Types of Juices and Assorted Berries for Garnish



Columbia Country Club

Devin Kaufman, Director of Special Events
devin@columbiacc.net
(573) 449-4115 x1500