



# **Celebrations Guide**

*Everything you need to  
host your next event in  
one convenient place*

**2023**



## Room Fees

<b>BOARD ROOM (30)</b>	<b>\$250</b>
<b>OAK ROOM (18)</b>	<b>\$175</b>
<b>MAIN DINING ROOM (120)</b>	<b>\$450</b>
<b>SPORTS BAR (40)</b>	<b>\$300</b>
<i>(STOCK BAR FEE)</i>	<b>+\$50</b>
<b>ENTIRE CLUBHOUSE (120+)</b>	<b>\$5000</b>

*Set up fees are included in the above pricing and provide for your convenience:  
linen, china, set up and clean up to make your event stress-free*

*CCP members do not pay room fees, they are only responsible for set up fees below*

## Set Up Fee Pricing

<b>BOARD ROOM (30)</b>	<b>\$100</b>
<b>OAK ROOM (18)</b>	<b>\$75</b>
<b>MAIN DINING ROOM (120)</b>	<b>\$175</b>
<b>SPORTS BAR (40)</b>	<b>\$200</b>
<b>ENTIRE CLUBHOUSE (120+)</b>	<b>\$4000</b>

*Renting the entire clubhouse requires a food & beverage minimum of \$18,000*

*Set up fees include for your convenience: linen, china, set  
up and clean up to make your event stress-free*

## Misc Event Fees

**Chef Attendant \$25 per hour**

**Stock Bar Fee**

*A bar must be set up if you plan to offer alcohol. \$200 fee for any bar that is  
set up and does not generate \$100 per hour in sales.*

*Ask for more information regarding our limited bar offerings*

**Cake Cutting Fee \$3 per person**

*Includes honey whipped cream, sauce and ice cream  
pairing to compliment your cake flavors*

**Clean Up Fee**

*\$150 fee for use of confetti or any atypical cleaning necessary*



# Lunch



## MENU

*For groups of 12-25  
Preorder, place cards & floor chart must be  
provided by host to select this menu.*

### STARTER

*Mixed Greens Salad 8  
a blend of fresh greens, cucumbers, red onions and croutons.  
Served with your choice of ranch or house vinaigrette*

*Soup Du Jour 8  
Chef's selection of house-made soup*

### ENTREE

*Served with your choice of side*

*Philly Cheesesteak 16  
Seared steak, grilled onions, cheese sauce, soft hoagie roll*

*CCP Smash Burger 15  
Double beef patty, onion ring, bacon jam, comeback sauce,  
pepperjack & cheddar cheese, house pickles*

*Grilled Chicken Wrap 15  
mixed greens, tomato, bacon, red onion, cheddar-jack cheese, ranch*

### SIDES

*Sweet Potato Fries  
Club Chips*

*French Fries  
Fruit Cup*

### DESSERT

*New York Cheesecake with berries 7*

*Lunch*

# SOUP & SALAD BUFFET MENU

**\$26.95 PER PERSON**

*Display fee of \$3 per person applies to events under 20 attendees*

## Soup

*Choice of one*

Homestyle Chicken Noodle

Loaded Potato

Minestrone

## Salad

*Choice of one*

Tomato with Fresh Mozzarella & Pesto

Broccoli Salad with Pecans & Cranberries

Tossed Mixed Greens with 2 Dressings

Fresh Sliced Fruit Display

## Deli

*Choice of two*

Deviled Egg Tartine

Classic BLT on Sourdough

Grilled Pimento Cheese with Bacon

Italian Sub with Red Wine Vinaigrette

Roasted Vegetables & Hummus on French Baguette

Pesto Chicken Wrap with Mozzarella & Roasted Pepper

## Dessert

Assorted Delights

# Dinner



## MENU

*For groups of 12-25  
Preorder, place cards & floor chart must be  
provided by host to select this menu.*

### STARTER

*All entrees served with a soup or salad*

*Mixed Greens Salad  
a blend of fresh greens, cucumbers, red onions and croutons.  
Served with your choice of ranch or house vinaigrette*

*Soup Du Jour  
Chef's selection of house-made soup*

### ENTREE

*Served with hosts choice of 1 starch & 1 vegetable*

*Chicken Marsala 38  
Tender cutlets of chicken, pan seared & topped  
with marsala wine & mushroom sauce  
Picatta style available upon host's request*

*Filet of Beef 50  
8oz prime filet tenderloin served with sauce bordelaise*

*Cedar-Planked Salmon 38  
Seasoned & grilled to perfection with pecan-bourbon glaze*

### SIDES

*Mashed Potatoes                      Roasted Asparagus  
Crispy Brussels Sprouts            Mashed Sweet Potatoes*

### DESSERT

*New York Cheesecake with berries  
-Or-  
Bourbon Pecan Tart*

# *Hors D'oeuvres*

*Can be offered as passed appetizers or buffet style*

## *Cold*

SHRIMP & AVOCADO TOAST  
BOURSIN & BACON STUFFED DATES  
DEVILLED EGGS WITH CAVIAR & CREME FRAICHE  
ANTIPASTO SKEWER (SALAMI, TOMATO & MOZZARELLA)  
ZUCCHINI, GOAT CHEESE & GRILLED OLIVE EN BROCHETTE  
RARE BEEF TENDERLOIN, HORSERADISH, TOASTED BAGUETTE  
TUNA TARTARE, SEAWEED SALAD, WONTON CRACKER, WASABE CREME

## *Hot*

PULLED PORK SLIDERS  
CRACKLIN'S & PIMENTO CHEESE  
HAM & CHEDDAR CORN FRITTERS  
MINI CRAB CAKES, CREOLE REMOULADE  
BACON WRAPPED SHRIMP, MAPLE GLAZE  
CONRMEAL FRIED OYSTERS, LEMON CREME FRAICH  
MINI BEEF WELLINGTON WITH MUSHROOM DUXELLES  
MOZZARELLA STUFFED MEATBALLS WITH MARINARA  
CHOICE OF ANY TWO  
\$12 PER PERSON  
CHOICE OF ANY THREE  
\$16 PER PERSON  
CHOICE OF ANY FIVE  
\$25 PER PERSON

## *Displays*

FRESH SLICED FRUIT & SEASONAL BERRY DISPLAY \$8 PER PERSON	TOASTED CHEESE RAVIOLI WITH MARINARA \$9.00 PER PERSON
NASHVILLE HOT CHICKEN DIP WITH PITA CHIPS \$12 PER PERSON	SHRIMP COCKTAIL DISPLAY WITH ACCOMPANIMENTS \$9.50 PER PERSON
CHARCUTERIE DISPLAY CHEESE, SOUTHERN SAUSAGES, CHARCUTERIE & ACCOMPANIMENTS \$17 PER PERSON	

ALL SELECTIONS BASED ON ONE HOUR OF RECEPTION  
SERVICE, PRICE WILL VARY ACCORDINGLY  
WITH EXTENDED RECEPTION NEEDS

MINIMUM OF 2 DOZEN PER ITEM

*Dinner*

## SOUP & SALAD BUFFET MENU

34.95 PER PERSON

*Display fee of \$3 per person applies to events under 20 attendees*

### Soup

*Choice of one*

Tomato Basil Bisque with Parmesan Crouton  
Smoky Chicken Corn & Cheddar Chowder  
Chicken & Andouille Gumbo with Rice  
Vegetable Minestrone

### Salad

*Choice of one*

Greek Salad with Olives, Tomato, Cucumber & Oregano Vinaigrette  
Quinoa & Almond Salad with Feta & Lemon Vinaigrette  
Tossed Mixed Greens Salad Bar with 2 Dressings  
Tomato with Fresh Mozzarella & Pesto  
Traditional Caesar Salad  
Chophouse Salad

### Entrees

*Choice of two*

Braised Lamb Shanks with Aromatic Vegetables  
Herb Crusted Mahi Mahi Filet with Lemon Gastrique  
Redfish with Tomato, Mushroom & Fennel Sauce  
Pork Loin Medallions with Applesack Brandy Glaze  
Cornbread & Andouille Stuffed Turkey Roulade  
Blackened Salmon with Pepper Soy Glaze  
Southern Fried Bone-In Chicken & Biscuits  
Boneless Beef Sous Vide Short Rib

### Sides

*Choice of two*

Potato & Leek Dauphinois  
Smashed Red Bliss Potato  
Roasted Broccoli & Cauliflower  
Country Style Green Beans with Pepper Sauce  
Black Eyed Peas & House-made Tasso Ham  
Grilled Asparagus with Blistered Tomato & Balsamic Glaze  
Chef's Choice of Mixed Seasonal Vegetables

### Optional Upgrades

Chef's Selection of Sweets Table +\$7.95 per person  
Pit-Style Smoked Ham with Brown Sugar Glaze \$150 (*serves 20*)  
*Served with biscuits & corn muffins*  
Roasted Prime Beef Tenderloin \$285  
*Served with demi glaze, horseradish, rolls & butter*

# Banquet Bar Menu

## Member Select Bar

Liquors: Tito's Vodka, Hendricks Gin, Dewars Scotch, Bacardi Rum, Makers Mark Whiskey, Russel's Reserve Bourbon, Camarena Silver Tequila

\$10 per cocktail

***\*Appropriate mixers provided & upgrades available upon advanced request***

*Domestic Beers: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra*  
\$5 each

*Craft & Import Beers: Blue Moon, Corona, Corona Premier, Heineken, Modelo, Peroni Nastro, West 6th IPA, Yuengling*  
\$6 each

## Wine Options

Classic Offerings: CK Mondavi Cabernet, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, Woodbridge White Zinfandel & Moscato, MacMurray Pinot Noir  
\$29 per bottle opened

Elevated Offerings: Josh Chardonnay & Cabernet, Starborough Sauvignon Blanc, Chateau Ste Michelle Merlot, Santa Christena Pinot Grigio, Elouan Pinot Noir  
\$40 per bottle opened

### Elite Offerings:

Caymus Cabernet \$130  
Austin Hope Cabernet \$60  
Cakebread Cabernet \$125  
Grgich Hills Chardonnay \$70  
The Prisoner Meritage \$70  
Pascal Jolivet Sancerre \$68

### Champagne Selections

Cooks Brut \$27  
Chloe Prosecco \$34  
Korbel Champagne \$40  
Moet & Chandon Imperial \$110  
Dom Perignon Brut Champagne \$  
\*Mimosa Bar Upgrade available upon request

*Prices do not include 20% service charge or 6% sales tax.*

*If you have a group of over 12 and you would like to serve alcohol, you MUST set up a bar.*

*Limited offerings available upon request.*

*A bartender fee of \$25 an hour applies to bars that do not generate \$100 per hour.*