

Celebrations Guide

2024



If you're interested in hosting an event, please
contact wstone@ccofpaducah.com
to begin the planning process



WELCOME,

Event Planner!

Whether you're planning a small gathering or a large-scale event, Country Club of Paducah has you covered. Our event spaces range from intimate rooms perfect for a small business meeting or family gathering, to grand our ballroom that can host weddings, galas, and other large events. Our team is dedicated to making sure your event is a success, and we offer a range of amenities to ensure your guests are comfortable and well-catered for. From audio-visual equipment to catering services, we can take care of all the details so you can focus on enjoying your event. Contact Whitney today to learn more about our event spaces and how we can help you plan your next successful event.



Exploring Room Fees

BOARD ROOM (30)	\$250
OAK ROOM (18)	\$175
MAIN DINING ROOM (120)	\$450
SPORTS BAR (40)	\$300
ENTIRE CLUBHOUSE (120+)	\$5000

*Transparent Pricing with No Hidden Fees for Your Event Needs
Our pricing includes set up fees for your convenience. This includes linen, china, set up and clean up, ensuring your event runs without a hitch.*

For our valued CCP members, room fees are waived, and they only need to pay for the set up fees as listed below.

Set Up Fees

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

Please note that a 22% service charge and 6% sales tax will be applied to all food and beverage charges. These fees are not included in the listed prices.

Communication

Contact Details

✉ wstone@ccofpaducah.com

☎ 270-448-6597

Office Hours

☑ Tuesday-Saturday 12pm-9pm

Response Time

🕒 24 - 48 hours
excluding Sunday & Monday

Hors D'oeuvres

Two Serving Options Available: Passed or Buffet Style.



- Shrimp & Avocado Toast**
- Boursin & Bacon Stuffed Dates**
- Devilled Eggs with Caviar & Creme Fraiche**
- Antipasto Skewer with Salami, Tomato & Mozzarella**
- Zucchini, Goat Cheese & Grilled Olive En Brochette**
- Rare Beef Tenderloin, Horseradish, Toasted Baguette**
- Tuna Tartare, Seaweed Salad, Wonton Cracker, Wasabi Creme**

Cold



- Pulled Pork Sliders**
- Cracklin's & Pimento Cheese**
- Ham & Cheddar Corn Fritters**
- Mini Crab Cakes with Creole Remoulade**
- Bacon Wrapped Shrimp with Maple Glaze**
- Cornmeal Fried Oysters with Lemon Creme Fraiche**
- Mini Beef Wellington with Mushroom Duxelles**
- Mozzarella Stuffed Meatballs with Marinara**

Hot

**CHOICE OF ANY TWO
\$12 PER PERSON**

**CHOICE OF ANY THREE
\$16 PER PERSON**

**CHOICE OF ANY FIVE
\$25 PER PERSON**



- Vegetable Crudité \$8pp**
- Fresh Fruit & Seasonal Berries \$8pp**
- Nashville Hot Chicken Dip & Pita \$12pp**
- Toasted Cheese Ravioli & Marinara \$9pp**
- Shrimp Cocktail with Accompaniments \$10pp**
- Charcuterie Board \$17pp**
- Cheese Array \$15pp**

Displays

ALL SELECTIONS BASED ON ONE HOUR OF RECEPTION SERVICE

Lunch

*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, 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

*Seared Steak Sandwich 20
Angus beef steak, lemon aioli, tobacco
onion, 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 French Fries
Club Chips Fruit Cup*

DESSERT

New York Cheesecake with berries 7



Lunch Buffet



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

ONLY \$26.95 PER PERSON

INCLUDES SWEETS TABLE



Dinner

*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
fresh greens, cucumbers, red onions, 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 Picatta 38
Tender cutlets of chicken, pan seared & topped
with lemon-caper cream sauce*

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

*Grilled Salmon 38
Seasoned & grilled to perfection
with corn relish*

SIDES

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

DESSERT

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

Dinner Buffet



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

Entree

Choice of two

Braised Lamb Stew 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

ONLY \$34.95 PER PERSON

SWEETS TABLE \$7.95 PER PERSON

PRIME RIB CARVARY AVAILABLE UPON REQUEST



BANQUET

Host

Bar

Menu

MEMBER FAVORITES BAR

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***

BEER SELECTIONS

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 SELECTIONS

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

We are pleased to offer Champagne and elite beverage options upon request. However, if your group is 20 or more and you plan to serve alcohol, please ensure that you have a bar set up in advance.