

2025



Holiday Celebrations Guide



Welcome, Holiday Event Planner!

We're thrilled to celebrate the season with you! The Country Club of Paducah is ready to ensure your event is seamless and festive, whether it's a small dinner or a large gathering. Enjoy beautifully decorated spaces, chef-crafted menus, and personalized service while we handle the details.

PLANNING ESSENTIALS

Will CCP provide place cards?

Yes! When the plated menu is selected, CCP will prepare place cards

Who do I contact with questions?

Whitney Stone-Leyhue,
CCP Event Coordinator

✉ wstone@ccofpaducah.com

Fall Office Hours: Tues–Sat, 12PM–9PM

When are final details due?

Final details are due 10 days prior to your event to ensure seamless service.

What's included with my event?

Every event in December includes:

✦ Decorated Christmas tree

✦ Holiday centerpieces

✦ Red napkins

EXPLORING ROOMS

ROOM (CAPACITY)	ROOM FEE	SET UP FEE
Board Room (32)	\$250	\$125
Oak Room (18)	\$175	\$75
Main Dining (120)	\$450	\$200
Sports Bar (40)	\$350	\$150
Entire Clubhouse (120+)	\$5000	\$4000

Room fees waived for CCP members

❄ Setup fee applies ❄ 25% service charge &
6% sales tax apply to food & beverage

QUICK TIPS FOR HOSTING SUCCESS

✦ **Plan Early-** December is our most joyful (& busiest) month at CCP. Booking early gives you the best chance to secure your preferred menu, event timing and festive touches you love most!

✦ **Finalize Details-** Please have all menu selections, guest preorders, and floor chart in by December 1st. This allows CCP to bring our very best to your celebration and ensure smooth service.

✦ **Ask About Upgrades-** From champagne toasts and signature cocktails to festive displays and special touches—advance planning makes anything possible!

If there's a detail that will make your event memorable, just ask!

HAPPY HOLIDAYS



Hors D'oeuvres Menu

Celebrate the season in style with chef-crafted bites, brimming with holiday cheer! Minimum of 2 dozen per item.

FROM THE SEA

Mini Crab Cakes	\$40/Dozen
Bacon Wrapped Shrimp with Maple Glaze	\$28/Dozen
Classic CCP Shrimp Cocktail	\$26/Dozen

WARM WINTER FAVORITES

Savory Swedish Meatballs	\$14/Dozen
Baked Brie Crostini with Cranberry Chutney	\$25/Dozen

CHILLED HOLIDAY BITES

Holiday Caprese Skewers	\$18/Dozen
Smoked Salmon Canapes	\$24/Dozen
Chef's Assorted Crostini	\$25/Dozen

Chef's choice of fresh seasonal toppings

DIPS FOR THE SEASON

served with CCP Pita

Hot Spinach & Parmesan Dip	Small \$30 Large \$60
Herbed Goat Cheese Dip	Small \$34 Large \$68

HOLIDAY CHARCUTERIE BOARDS

Chef's Selection of cured meats, cheeses, fruits & vegetables served with crackers

Small \$45	(serves 20-25)
Large \$65	(serves 40-50)



Plated Menu

Elegant holiday dining for your celebration

Holiday Dining Made Simple

Entree options are set by group size so the CCP Culinary Team can serve your celebration quickly, beautifully & at it's best

12-25 Guests: 3 entrees 26-49 Guests: 2 entrees 50+ Guests: 1 entree

To ensure your holiday dinner is seamless, final menu selections, guest preorders and floor chart are due 10 days prior to your event. We'll take it from there and provide personalized place cards for your guests.

Salad Course

Mixed Winter Greens Salad

Fresh greens, cucumber and dried cranberries, served with choice of ranch or citrus champagne vinaigrette

Entree Course

All entree selections are priced to include salad, entree with two sides and dessert.

CCP Favorites

Recommended Limited Menu Items

Chicken Picatta 38

Pan-seared chicken cutlets with a bright lemon-caper cream sauce

Filet of Beef 50

8oz prime filet with a rich demi-glace

Grilled Salmon 38

Lightly seasoned and topped with lemon beurre blanc

Alternative Entree Options

Cranberry Citrus Glazed Chicken 36

Roasted & finished with a festive cranberry-orange glaze

Braised Beef Short Rib 40

Slow braised beef in red wine & winter herbs

Chilean Seabass 44

Buttery with fresh lemon-herb beurre blanc

Ginger-Soy Glazed Tuna 40

Seared rare with a savory glaze

Side Selections

To ensure a smooth holiday service, all entrees are served with the same **two** host-selected sides

Parmesan Risotto

Garlic Mashed Potatoes

Whipped Sweet Potatoes

Seasonal Vegetable Medley

Bacon Braised Green Beans

Garlic & Oil Collard Greens

Wild Rice Pilaf with Dried Cranberries

Sweet Endings

Host selects **one** decadent dessert to end your holiday feast

White Chocolate Cranberry Cheesecake- New York

Cheesecake drizzled with white chocolate & cranberry sauce

Peppermint Bark Mousse- Chocolate & minted

caramel mousse with crushed peppermint & whipped cream

Chef's Choice Sorbet- A refreshing seasonal flavor, garnished for a festive touch.

(dairy-free, gluten-free, nut-free & chocolate-free)

Dietary Requests - To ensure every guest enjoys the celebration, our culinary team can accommodate most dietary needs with advance notice.





Buffet Menu

Let the festivities begin!

Overflowing with seasonal favorites and holiday cheer, our festive buffet invites guests to mix, mingle, and fill their plates with deliciously presented dishes.

\$40 per person

Salad Course

Holiday Greens in Style

Select **one** signature salad, each designed to showcase festive flavors with beautiful presentation.

Mixed Winter Greens Salad

Fresh greens, cucumber and dried cranberries, served with choice of ranch or citrus champagne vinaigrette

Caprese Salad

Ripe tomatoes, fresh mozzarella & basil drizzled with balsamic glaze

Caesar Salad

Crisp romaine, shaved parmesan & garlic croutons tossed in creamy caesar dressing

Chef's Seasonal Soup

A warm flavorful creation inspired by the holiday season

Entree Course

Your Seasonal Showpieces

Select **two** elegant entrees, each crafted with holiday flavors and presented in style

Chicken Piccata

Pan-seared chicken with lemon-caper cream sauce.

Cranberry-Orange Glazed Chicken

Roasted chicken with festive cranberry-orange glaze.

Braised Short Rib

Slow-braised in red wine and winter herbs.

Grilled Salmon

Lightly seasoned with lemon beurre blanc.

Pan-Seared Seabass

Buttery seabass with lemon-herb sauce.

Apple Cider Glazed Pork Loin

Slow-roasted and brushed with a sweet-tart apple cider reduction, garnished with rosemary and roasted apples.

Side Selections

Select **three** seasonal compliments to bring balance, flavor & festive color to your holiday table

Parmesan Risotto

Garlic Mashed Potatoes

Whipped Sweet Potatoes

Seasonal Vegetable Medley

Bacon Braised Green Beans

Garlic & Oil Collard Greens

Wild Rice Pilaf with Dried Cranberries

Sweet Endings

Add a festive finish to your holiday buffet:

Bite-Size Sweets Table – An assortment of festive miniature desserts, perfect for sampling
\$4 per person

Full-Size Sweets Table – A decadent spread of holiday cakes, pies, and confections
\$7 per person

A little sweet goes a long way... but a full holiday spread is unforgettable!

Want to add a little holiday magic?

Upon request, Whitney can elevate your celebration with specialty stations and personal touches that make your gathering unforgettable. With thoughtful planning, the sky's the limit for creating a celebration that shows your guests just how special they are.



Host Bar Selections

Wine

Select **one** red and **one** white, perfectly curated from our cellar. Enhance your celebration with extra varietals as you wish. You'll only be charged for the bottles uncorked. Cheers to stress-free wine service!

Red: Cabernet*, Merlot, Pinot Noir

White: Chardonnay, Pinot Grigio*, Sauvignon Blanc

\$40/Bottle

Beer

Select **one** domestic and **one** import/craft beer to be stocked just for your celebration. Prefer to offer more choices? Extra beers can be brought up from the CCP cellar, with a 6-pack minimum per brand charged to the host.

Domestic: Bud Light, Coors Light, Michelob Ultra*, Miller Lite

\$5/Each

Import/Craft: Blue Moon*, Corona, Peroni, West 6th IPA*, Peroni

\$6/Each

Spirits

The bar offerings our members love most! Featuring CCP's top-selling liquors, paired with all appropriate mixers to keep every glass full of holiday spirit. Host can arrange festive additions & substitutions.

Includes: Tito's Vodka, Hendrick's Gin, Dewar's Scotch Whiskey, Buffalo Trace Whiskey, Russell's Reserve Bourbon, Bacardi Rum, & Camarena Tequila.

\$10/Cocktail

Signature Cocktails *New for 2025!*

Holiday cheer, ready to pour! Crafted in festive decanters, our cocktails keep service simple and spirits bright. Each gallon serves 15 drinks for \$65.

Snowflake Sipper

Light and refreshing with white wine, peach schnapps, cranberry, and pineapple — crisp as a winter's day.

Santa's Sangria

A merry mix of red wine, cranberry, raspberry, and a cinnamon stick finish — cozy and cheerful in every sip.

North Pole Mule

Vodka, cranberry, ginger beer, lime, and frozen cranberries — bright, bubbly, and full of holiday spirit.

The Sparkling Poinsettia

A holiday toast made effortless. This elegant Prosecco cocktail with cranberry and triple sec is available as a standalone welcome cocktail or celebratory toast, priced at \$6.50 per guest.

Celebrate With Us

As the holidays fill the clubhouse with sparkle, we're reminded of what makes this season so special — gathering together.

From our CCP family to yours, we're honored to host your holiday traditions. Whether it's an intimate dinner, a lively reception, or a grand celebration, our team is here to make your event seamless, festive, & truly unforgettable.



Let's Make This Season Unforgettable

For questions, ideas, or to begin planning:

Whitney Stone-Leyhue, Event Coordinator

 wstone@ccofpaducah.com