



COLONIAL COUNTRY CLUB

Fort Worth, TX

Since 1936



COLONIAL QUALITY | COLONIAL SERVICE | COLONIAL STYLE



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PLATED BREAKFAST

Classic Breakfast
Strawberries Romanoff
Scrambled Eggs with Chives
Applewood Smoked Bacon & Sausage Link
Crispy Hash Brown Potatoes, Warm Slice of Banana Bread
\$18.50

Spanish Frittata
Greek Yogurt, Berry & Granola Parfait
Frittata with Fire Roasted Peppers, Wilted Spinach &
Manchego Cheese
Patatas Bravas with Smoked Paprika Aioli
\$19.50

Egg White Fit and Well Breakfast
Fresh Fruit, Three Scrambled Egg Whites,
Avocado, Sliced Tomatoes,
Crispy Baked Turkey Bacon
\$19.50

Quiche Florentine
Egg Soufflé with Spinach and Swiss Cheese
baked in a Buttery Crust
Oven Dried Campari Tomatoes, Roasted Red Bliss Potatoes
\$19.50

Eggs Benedict
Two Poached Eggs on Griddled English Muffins,
Canadian Bacon & Hollandaise Sauce
Fresh Fruit and Home Fries
\$19.50

Farmhand Plate
Buttermilk Biscuit halved & topped with Country Gravy
Scrambled Eggs, Crispy Hash Brown Potatoes
Applewood Smoked Bacon or Sausage Link
\$18.50

American Scramble
Applewood Smoked Bacon, Scrambled Eggs,
Cheddar, Mozzarella, Scallions, Breakfast Potatoes,
Calabrese Sauce and Crème Fraîche
Buttermilk Biscuit, Butter & Jam
\$18.50

Huevos Rancheros
Grilled Skirt Steak, Two Eggs Scrambled,
Crisp Tortilla, Breakfast Beans
Monterey Jack Cheese & Homemade Salsa
\$22.50



All plated and buffet breakfasts include Orange Juice and Freshly Brewed Lavazza Coffee

*Prices do not include 22% service charge or 8.25% sales tax
\$18++ per person food & beverage minimum for events 7:00am – 11:00am*

BREAKFAST BUFFET

Express Continental

Fresh Sliced Fruits and Berries with Honey Poppyseed Yogurt Dip

Chef's Choice of assorted Fresh Breakfast Pastries with Preserves & Whipped Butter

\$18 per person (Minimum of 14 guests)

Colonial Continental

Sliced Melon, Pineapple and Berry Platter

Vanilla Greek Yogurt Bar

House-made Granola & Coconut Flakes,

Toasted Almonds, Assorted Dried Fruits & Maple Syrup

Blueberry Muffins, Sour Cream Coffee Cake

Assorted Mini Croissants with Preserves & Whipped Butter

\$20 per person (Minimum of 14 guests)

Country Breakfast Buffet

Sliced Melon, Berries and Pineapple Platter

Strawberries layered with Vanilla Greek Yogurt

Banana Nut Bread and Lemon Zucchini Muffins

Scrambled Eggs with Cheddar Cheese & Colonial Salsa

Applewood Smoked Bacon & Sausage Links

Breakfast Potatoes

Buttermilk Biscuits with Sausage Gravy

\$25 per person (Minimum of 25 guests)

Deluxe Breakfast Buffet

Sliced Melon, Pineapple and Berry Platter

Vanilla Greek Yogurt Bar

House-made Granola & Coconut Flakes, Toasted Almonds,

Assorted Dried Fruits & Maple Syrup

Cinnamon Rolls, Sour Cream Coffee Cake,

Banana Nut Bread and Assorted Mini Croissants

Preserves & Whipped Butter

Pecan and Chocolate Chip Bread Pudding

Spinach, Mushroom and Feta Frittata

Scrambled Eggs with Chives

Applewood Smoked Bacon and Sausage Links

Breakfast Potatoes

\$30 per person (Minimum of 30 guests)



BREAKFAST - A LA CARTE

Fruit Cup- Melon, Pineapple,
Strawberries & Grapes \$3.50

Vanilla Greek Yogurt Parfait
with Berries & Granola \$4

Fried Breakfast Potatoes \$2.50

Patatas Bravas with Smoked Paprika Aioli \$3

Pork Sausage Link (2) or Crisp Bacon (3) \$5.50

Buttermilk Biscuit and Gravy \$3.50

Cheese Grits \$3.50

Warm Slice of Banana Bread \$2.50

Fresh Fruit and Berries (in Season) \$5

Seasonal Berries with Romanoff Sauce \$6

Breakfast Sandwiches & Burritos

Ham & Egg Croissant

Smoked carved Ham, Swiss Cheese, Egg Soufflé, Béchamel sauce on a sliced Croissant

Carne Asada Breakfast Burrito

Carne Asada, Scrambled Eggs, Shredded Potatoes, Onions, Bell Peppers,
Guacamole & Monterey Jack Cheese in a Flour Tortilla
Served with Colonial Salsa

Brioche Breakfast Sandwich

Egg Soufflé, Sliced Bacon, Cheddar Cheese, Fresh Spinach and Basil Pesto Spread on a Soft Brioche Bun

Bacon, Sausage, Egg and Cheddar Burrito

Pork Sausage Crumbles and/or crumbled Applewood Smoked Bacon
with Monterey Jack Cheese and Scrambled Eggs wrapped in a Flour Tortilla
Served with Colonial Salsa

\$9 each

Breakfast Pastries

Banana Nut Bread, Sour Cream Coffee Cake, Cinnamon Pecan Rolls,
Raspberry Danish, Double Chocolate Chip Scones
\$38 per dozen

Muffins

Banana Nut, Blueberry, Lemon Zucchini, Bran, Carrot, Chocolate Chip Walnut
Regular \$32 per dozen Mini \$24 per dozen

Individual Bottles of Juice

Orange and Grapefruit
\$3 each

Freshly Brewed Lavazza Coffee

Regular and Decaf Coffee served with Half & Half, Skim Milk & Almond Milk
Flavored Syrups and Creamers
\$36 per gallon



BRUNCH BUFFET

Breakfast Pastries

Banana Nut Bread, Sour Cream Coffee Cake,
Assorted Mini Croissants, Preserves and Whipped Butter

Cold Items

Sliced Melon, Pineapple and Berry Platter

Vanilla Greek Yogurt Bar

House-made Granola, Coconut Flakes, Toasted Almonds, Assorted Dried Fruits & Maple Syrups

Caprese Salad with EVOO and Balsamic Reduction

Pimento Cheese on Mini Biscuits

Smoked Salmon Crostini with Whipped Cream Cheese & Capers

Hot Items

Chicken Piccata with Sautéed Mushrooms, Tomatoes and Capers on Cappelini Pasta

Applewood Smoked Bacon

Patatas Bravas with Smoked Paprika Aioli

Roasted Red Pepper, Wilted Spinach and Manchego Frittata

Sweets

Assorted Petit Fours and Fresh Fruit Tartlets

Beverages

Infused Water, Iced Tea & Lavazza Coffee

\$40 per person (Minimum of 30 guests)

Bottomless Mimosa Bar

Sparkling Cava Brut with Orange Juice, Cranberry Juice and Peach Nectar

Garnish with Strawberries, Raspberries and Orange Slices

Bar is available up to 2 hours for \$14 per person



PROPER TEA MENU

Savory

Miniature Quiche Lorraine
Vegetable Crudit  with Buttermilk Dip
Vegetable Crudit  with Chipotle Hummus
Mini Cucumber and Watercress on Rye
Smoked Salmon and Boursin Cheese on Pumpernickel
Shrimp Salad and Avocado with Sunflower Sprouts on Brioche Roll
Chicken Salad and Watercress on Potato Bread
Tuna Salad and Watercress on Potato Bread
Curried Egg Salad with Chives on Brioche Roll
Marinated Tomato with Olives and Feta Cheese Turnover
Homemade Pimento Cheese on a Miniature Biscuit
Smoked Turkey Breast with Onion Marmalade on Multigrain
Chicken, Pecan and Apple Salad in Profiteroles
Cream Cheese Balls Stuffed with Seedless Grapes and Rolled in Roasted Pecans
Ham and Gruyere Stuffed French Baguette
Turkey and Swiss on Potato Roll

Sweet

Assorted Scones with Devonshire Cream, Lemon Curd & Preserves
Assorted Mini Croissants
Cream Puffs
Chocolate Truffle Tart
Mini Carrot Cupcakes
Strawberry and Honey Mascarpone on Raisin Bread
Peanut Butter and Raspberry Preserves on White Bread
Chocolate Dipped Madeline's
Grand Marnier Cr me Profiterole
Millionaires Shortbread
Lemon Squares
Chocolate **Dipped** Strawberries

Beverages

Served with Freshly Brewed Hot Tea Service (2 Flavors)
Iced Tea & Water

Choose (6) Selections for \$28 per person
Each additional selection is \$3 per person

*Prices do not include the rental of Tiered Stands,
those are approximately \$50 each*



PLATED LUNCH

Salads

Colonial Signature Salad
TX Bibb Lettuce, Brie, Strawberries, Candied Pecans
Champagne Vinaigrette
\$8

House Salad
Wichita Falls Mixed Greens, TX Aged Cheddar,
Cucumber, Baby Heirloom Tomatoes
Honey Balsamic or Ranch Dressing
\$7

Little Gem Wedge
Sweet Gem Lettuce, Wild Wonder Tomatoes,
Shaved Red Onions, Bacon Crumbles
Blue Cheese Dressing
\$7

Caesar Salad
Chopped Romaine, Shaved Parmesan
Garlic Croutons, Classic Caesar Dressing
\$7

Soups

French Onion Soup
Broiled Gruyere and Crouton
\$9

Colonial Chicken Tortilla
Tortilla Ribbons, Avocado
and Jack Cheese
\$7

Tomato Basil Bisque
Crème Fraiche and Balsamic
\$6

Entrees

Beef Tenderloin Medallions
Bordelaise Sauce
\$32

Cranberry Almond Crusted Chicken
Champagne Beurre Blanc
\$23

Creamy Shrimp Risotto
Stewed Italian Rice finished with Parmesan,
Lemon, Tarragon, Peas and Leeks
(no additional sides)
\$26

Prosciutto Wrapped Chicken Breast
Stuffed with Boursin Cheese & Sun-dried Tomatoes
Arugula Pesto Cream Sauce
\$25

Pecan Crusted Salmon
Creamy Agave & Dijon Sauce
\$25

Gnocchi Primavera
Basil Pomodoro, Confit Tomatoes and Parmesan Cheese
(no additional sides)
\$21

Sides

Garlic & Herb Roasted Fingerling Potatoes
Three Cheese Au Gratin Potatoes
Boursin Whipped Potatoes
Goat Cheese and Charred Scallion Potato Croquette
Sweet Potatoes Soufflé
Toasted Orzo and Herb Pilaf

Honey Balsamic Glazed Brussel Sprouts
Roasted Asparagus with Herb Butter
Broccolini Amandine
Southern Green Beans with Bacon and Onions
Roasted Golden Beets and Zucchini in Brown Butter
Sugar Snap Peas and Confetti Pepper
Brown Sugar glazed Carrots

All Hot Entrees are served with your choice of Two Sides, Warm Rolls, Iced Tea, Water and Lavazza Coffee

*Prices do not include 22% service charge or 8.25% sales tax
\$25++ per person food & beverage minimum for events 11:00am – 3:00pm*

CASUAL PLATED LUNCH

Salad Entrees

Country Club Salad Trio

Chicken Salad, Tuna Salad and Pimento Cheese
Carrot & Cucumber Chips, Multigrain Toast Points
\$18

Caesar Salad

Chopped Romaine, Shaved Parmesan,
Garlic Croutons, Traditional Dressing
\$13

Texas Salad

Romaine, Watercress, Avocado, Orange Segments,
Apples, Pepper Bacon, Toasted Pecans
Chipotle Vinaigrette
\$14

Chop Chop Cobb

Chopped Romaine & Iceberg Lettuce,
Bacon, Blue Cheese, Avocado, Tomatoes,
Cucumber, Radish, Chopped Eggs
Honey Balsamic or Ranch Dressing
\$14

Steakhouse Wedge

Iceberg Lettuce, Radish, Bacon, Boiled Egg
Tomato, Tobacco Onions, Blue Cheese Dressing
\$14

Fruit and Crab Louie

Texas Bibb Lettuce, Fresh Berries, Pineapple
Colossal Crab with Louie Sauce
\$25

Salad Enhancements

Grilled Bell & Evans Chicken Breast \$8 | Beef Tenderloin Medallions \$15

Grilled Shrimp Skewer \$10 | Seared Salmon Medallion \$10

Sandwiches

*All Sandwiches are served with Colonial Chips
& a Pickle*

Chicken Club Wrap

Grilled Chicken, Bacon, Lettuce,
Tomato, Cheddar, Franks's Red-Hot
Mayonnaise in a Spinach Tortilla
\$17

Hickory Smoked Ham

Tillamook Cheddar, Lettuce, Tomato,
Red Onion, Herb Mayonnaise
on a Pretzel Roll
\$15

Turkey & Fontina

Oven Roasted Turkey, Sliced Fontina
Cheese, Roasted Red Pepper Romesco
Sauce, Mixed Greens and thin Red
Onions on Toasted Brioche
\$16

Blackened Chicken Caesar Wrap

Chopped Romaine, Shredded
Parmesan, Diced Tomatoes,
Banana Peppers, Caesar Dressing
in a Grilled Flour Tortilla
\$16

Pesto Grilled Chicken on Ciabatta

Grilled Chicken Breast, Sliced Fresh
Mozzarella, Tomato, Basil Pesto,
Mayonnaise on Ciabatta Roll
\$17

Oven Roasted Turkey Breast

Swiss Cheese, Lettuce, Tomato,
Roasted Garlic & Avocado Aioli
on Sourdough Toast
\$15

Colonial Club Sandwich

Hickory Smoked Ham, Oven Roasted
Turkey, Bacon, Swiss Cheese,
Tillamook Cheddar, Lettuce, Tomato,
Mayonnaise on Sourdough Toast
\$18

Roast Beef

Thin Sliced Angus Roast Beef,
Smoked Gouda, Arugula,
Pickled Red Onion, Tomato,
Bistro Sauce on an Onion Roll
\$17



LUNCH DESSERTS

Colonial's Signature Peppermint Ice Cream Pie

Raspberry and Chocolate Sauce
\$9

NY Cheesecake
Marinated Strawberries
\$8

Grand Marnier Crème Brûlée
Mixed Berry Coulis, Sable Cookie
\$8

Pavlova
Mascarpone Cream and Seasonal Macerated Fruits
\$8

Limoncello Tiramisu
Sponge Cake, Lemon Curd, Whipped Cream
Raspberry and White Chocolate Garnish
\$8

Chocolate Molten Cake
Vanilla Bean Ice Cream, Raspberry Coulis
\$8

Granny Smith Apple Strudel
Rum Flavored Pound Cake
Apples, Raisins, Walnuts, Custard
Vanilla Crème Anglaise
\$8

Macaron Ice Cream Torte
Layers of crumbled Macarons & Toffee Bits
Coffee & Chocolate Ice Cream
White Chocolate Drizzle
\$9

Bars
Brownies, Lemon, Pecan, Seven Layer
Nutella Rice Krispy Treat, Oreo Cream
\$ 4 each

Cookies
Chocolate Chip, Oatmeal Raisin
White Chocolate Macadamia
Peanut Butter & Jelly, Snickerdoodle
\$ 3 each



LUNCH BUFFETS

Delicatessen

Chopped House Salad with Iceberg Lettuce, Tomatoes,
Cheddar Cheese, Red Onion, Cucumber and Carrots
Balsamic Vinaigrette & Ranch Dressing

Diced Fruit Salad

Artisanal Sandwich Board (Choose 3)

Turkey and Provolone on Sourdough
Ham and Cheddar on Wheat

Roast Beef in Chipotle Tortilla Wrap
with Cream Cheese and House Salsa

Egg Salad and Watercress on White

Roasted Turkey Breast, Brie Cheese

and Cranberry Chutney on French Baguette

Herb marinated Chicken Breast, Provolone Cheese
and Red Pepper Aioli served on Potato Bread

Grilled Vegetables and Portabella Mushrooms
with Mozzarella and Basil Pesto on Ciabatta Roll

Italian Hoagie Sandwich with Salami, Ham, Pepperoni,
Provolone Cheese, and Pepperoncini

Chicken Salad Croissant with Almonds and Tarragon

Relish Tray with Lettuce, Red Onions,
Hot House Tomato Slices & Dill Pickle Spears

Colonial Ranch Chips

Fresh Vegetable Crudité and Hummus Dip

Dessert Bars & Cookies

\$29 per person

Colonial Signature

TX Salad Wichita Falls Greens, Goat Cheese,
Blueberries, Strawberries, Toasted Pecans,
Lemon Poppy Seed Dressing

Caprese Salad with EVOO and Balsamic Reduction

Pan Seared Salmon with Lemon Caper Sauce

Colonial Chicken Fingers with Pepper Gravy

Braised Beef Short Rib Bourguignon

Boursin Whipped Potatoes

Seasonal Vegetable Medley

Buttermilk Biscuits

Nilla Wafer Banana Pudding, Pecan Tarts,
Peach and Cream Trifles

\$36 per person

Tex Mex Fajita Bar

Chopped Salad with Hearts of Romaine, Tomatoes,
Red Onions, Roasted Corn, Black Beans,
Crispy Tortilla, Pepper Jack Cheese
Cilantro Poblano Ranch Dressing

Corn and Flour Tortillas

Grilled Chicken Achiote
with Melted Pepper Jack and Pico De Gallo

Carne Asada a la Plancha
with Peppers and Onions

Cilantro Rice

Ranch Style Pinto Beans

Tortilla Chips

Roasted Salsa, Guacamole, Sour Cream,
Shredded Cheese, Shredded Lettuce
Diced Tomatoes, Pickled Jalapenos

Cinnamon Churros and Sopapillas

\$34 per person

Texas BBQ

Loaded Baked Potato Salad

Creamy Cole Slaw

Sliced Beef Brisket with BBQ Sauce

Jalapeno Cheddar Beef Sausage

Pulled Pork Shoulder

Corn Bread Muffins and Split Slider Buns

Southern Green Beans with Bacon and Onions

Green Chile Mac N Cheese

Ranch Style Pinto Beans

Brownies, Blondies, Nilla Wafer Banana Pudding

\$36 per person



*All Lunch Buffets include Water, Iced Tea & Lavazza Coffee
Minimum of 30 Guests*

SNACK MENU

Savory

Domestic & Imported Cheese Board
Dutch Smoked Gouda, Maytag Blue, Spanish Manchego,
Cheddar, Pepper Jack, Boursin and Brie
Served with Crackers, Housemade Lavash and Artisanal Toast
\$9 per person

Charcuterie Board
Chef's Choice of 3 Cheeses, 3 Meats, Assorted Nuts,
Spreads, Crackers & Crostinis
\$12 per person

Antipasto Board
Prosciutto di Parma, Soppressata, Spanish Chorizo,
Genoa Salami, Hot Coppa, Marinated Mushrooms,
Roasted Tomatoes, Marinated Olives, Artichokes,
Roasted Asparagus, Balsamic Reduction, EVOO, Crackers,
Housemade Lavash and Artisanal Toast
\$14 per person

Vegetable Crudité Platter
Carrot Sticks, Celery, Cucumber, Sugar Snap Peas,
Red Bell Peppers & Broccoli Florets
Ranch Dip and Hummus
\$7 per person

Chips and Dip
Dip Trio: Roasted Tomato Salsa, Guacamole, TX Queso
Served with Tortilla Chips \$8
Chipotle Hummus with Pita Dippers & Vegetable Crudité \$5
Warm Spinach & Artichoke Dip with Tortilla Chips \$4.50
Fruit Skewers with Mexican Vanilla Agave Yogurt \$4.50
Colonial Potato Chips with Ranch Dip \$4

Sliders
Cheeseburger with Caramelized Onions and B&B Pickles
BBQ Pork with Chipotle Cole Slaw
Buffalo Chicken with Chunky Blue Cheese Spread
Roasted Turkey Breast, Bacon, Boursin Cheese & Arugula
\$5 each (*Minimum of 20 per selection*)

Shrimp Cocktail
Jumbo Shrimp Cocktail
in a footed silver bowl on crushed ice
Served with Cocktail Sauce, Remoulade
and Wrapped Lemons
\$24 per person

Flatbread Pizzas
Margherita: Mozzarella Cheese, Basil Pesto
Roma Tomatoes & Basil
Five Cheese: Ricotta, Mozzarella, Parmesan
Asiago & Fontina Cheese, Spinach, Garlic & Olive Oil
Rustic: Red Sauce, Smoked Mozzarella, Asiago Cheese,
Applewood Bacon & Mushrooms
\$12 per person

Sweet

Sliced Fruit Platter
Assorted Melons, Pineapple, Berries & Grapes
Served with Honey Poppyseed Yogurt Dip
\$7 per person

Muffins
Choice of Two: Banana Nut, Blueberry,
Lemon Zucchini, Bran, Carrot,
Chocolate Chip Walnut
\$4 per person

Colonial Cookies
Chocolate Chip, Snickerdoodle, Oatmeal Raisin
Peanut Butter & Jelly, White Chocolate Macadamia
\$3 each (*Minimum of 20 of each flavor*)

Chocolate Covered Strawberries
\$2.50 each

Specialty Desserts
Walnut Fudge Brownies, Rice Krispie Treats
Kit-Kat Bars, Moon Pies
\$4 each (*Minimum of 20 of each flavor*)

Packages

Rise & Shine
Smoothie Shooters- Mixed Berry & Mango
Peanut Butter Protein Balls
Ham, Egg & Cheese Muffins
Individual Bags of Trail Mix
\$15 per person

Snack Time
Curried Chicken Salad Stuffed Profiteroles
Avocado Toast with Tuna Poke
Shaved Beef Panini with Smoked Blue Cheese,
Caramelized Onions & Horseradish Aioli
Colonial Potato Chips
\$20 per person



BEVERAGE MENU

House Liquor

Tito's Vodka, Beefeater Gin, Jack Daniel's Whiskey,
Deep Eddy Grapefruit Vodka, Deep Eddy Lemon Vodka
Bacardi Rum, Cuervo Silver Tequila
Bulleit Rye Whiskey, Seagram's VO
Dewar's White Label Scotch
\$9 per drink

Premium Liquor

Ketel One Vodka, Absolut Elyx Vodka,
Belvedere Organic Lemon Basil Vodka,
Maker's Mark Bourbon, TX Whiskey, Crown Royal,
Blackland Rye Whiskey, Woodford Reserve Bourbon,
Hendrick's Gin, Mount Gay Eclipse Rum,
Socorro Blanco Tequila, Herradura Reposado Tequila
Highland 12 Scotch
\$11 per drink

Special Selections to add to your bar

Baileys or Kaluha \$8.50
Disaronno \$8.50
Woodford Dbl Oaked Bourbon \$16
TX Bourbon \$12.50

Macallan 12yr \$20
Glenlivet 12 yr \$14
Johnny Walker Black \$10

LALO Blanco Tequila \$12.50
Patron Silver Tequila \$14
Casamigos Reposado Tequila \$14

Domestic Beer

Shiner, Michelob Ultra, Coors Light, Miller Lite
\$6 each

Premium Beer

Dos XX, Hard Seltzers, Rotating IPA & Seasonal Beers
\$7 each

Non-Alcoholic Beverages

Soft Drinks, Sparkling & Still Water \$2.50 each
Infused Water (Citrus or Cucumber) \$16 per gallon
Iced Tea \$34 per gallon
Lavazza Coffee \$36 per gallon

House Wine

Noble Vines \$36
Sauvignon Blanc, Chardonnay, Rose
Pinot Noir, Cabernet Sauvignon
Campo Viejo Cava Brut Sparkling \$36

White Wine

Pinot Grigio, Pighin, Italy \$46
Pinot Grigio, Santa Margherita, Italy \$56
Sauvignon Blanc, Frenzy, New Zealand \$38
Sauvignon Blanc, Honig, Napa \$48
Sauvignon Blanc, Duckhorn, Napa \$56
Domaine Delaporte Sancerre, France \$60
(based on availability)
Chardonnay, Mer Soliel Reserve, California \$45
Chardonnay, Sonoma Cutrer, RRV \$52
Chardonnay, King Estate, Willamette \$54
Chardonnay, Trefethan, Napa \$54
Chardonnay, Plumpjack, Napa \$85
Chardonnay, Cakebread, Napa \$95
Rosé, Daou Family Estates, Paso Robles \$46
Rosé, Maison Saint AIX, Provence \$50
Rosé, Miraval, Provence \$56

Red Wine

Pinot Noir, Sokol Blosser 'Evolution', Willamette \$48
Pinot Noir, Sonoma Cutrer, Russian River \$60
Pinot Noir, Calera, Central Coast \$68
Pinot Noir, Belle Glos 'Clark & Telephone',
Santa Maria Valley \$72
Pinot Noir, Etude, Carneros \$85
Merlot, Decoy, Sonoma \$48
Merlot, Stag's Leap Winery, Napa \$75
Cabernet Sauvignon, Daou, Paso Robles \$48
Cabernet Sauvignon, Oberon, Napa \$58
Cabernet Sauvignon, Austin Hope, Paso \$72
Cabernet Sauvignon, Trefethen, Napa \$80
Cabernet Sauvignon, Stags' Leap, Napa \$105
Cabernet Sauvignon, Adaptation by Odette,
Napa \$110
Cabernet Sauvignon, Frog's Leap, Napa \$140
Cabernet Sauvignon, Silver Oak, Alex. Valley \$160
Malbec, Catena Vista Flores, Argentina \$38
Bordeaux, Chateau Tournefeuille, Lelande-de-
Pomerol \$65

Champagne & Sparkling

Bisot Jeio, Prosecco, Italy \$38
Caposaldo, Prosecco Brut Rose, Italy \$38
Calvet, Brut Rose, Crémant de Bordeaux \$45
Mumm, Brut Prestige, Napa \$52
Argyle Brut, Willamette \$60
GH Mumm Brut Champagne, France \$90
GH Mumm Brut Rose Champagne, France
\$105
Schramsberg, Blanc de Noir, Napa \$90
Moet & Chandon Brut Champagne, France
\$140
Veuve Clicquot Brut Champagne, France \$160



PRIVATE EVENT DETAILS

Room Capacities

We can accommodate up to 400 people for a cocktail style party and up to 300 for a seated dinner. Keep in mind, the size of your stage, dance floor, AV equipment, buffet and bar will limit the number of guests the room can accommodate. We would be happy to show you some sample room diagrams.

Room Rentals & Minimums

Each of our private rooms has a room rental fee; this is a room maintenance/set up fee that we charge to cover our costs to host your event. Events hosted directly by the member for personal use will receive a lower room rate. This set up fee includes tables, chairs, linens, napkins, china, glassware and flatware. On request, we will also set up a registration table at no additional charge.

All events will be subject to a food and beverage minimum. This minimum does not include the 8.25 % sales tax or 22% service charge.

Morning (7-11am)	\$18 per person
Afternoon (11am-3pm)	\$25 per person
Evening (3pm-12am)	\$32 per person

Food & Beverage

Our menus are designed to offer you a wide variety of quality items, however please do not let the printed menus limit your expectations.

Custom menus are available on request. There are many options available to you: plated dinners, buffets and food stations. For a plated meal, we can either serve all your guests the same meal or you can give them a choice of 3 different entrees. For a choice entree, food counts are due one week prior to your event and place cards will be required for each of your guests. All entrees will be charged at the highest price of the three selections.

All menus are subject to price changes and can be confirmed 90 days prior to your event.

All Food and Beverage must be provided by Colonial. No food or beverage may be brought into Colonial or taken off property. To ensure quality and freshness, we do not allow carry out containers for excess food. Buffets will be available for a maximum of two hours.

Tax & Service Charge

22% Service Charge & 8.25% Sales Tax will be added to all food and beverage items. For Tax Exempt groups, you must provide the proper information prior to the function for the exemption to be honored.

Liability

Club will not assume responsibility for damages or loss of personal property brought into the Club or for damage which occurs in Club parking areas. Club does reserve the right to require security for any private party; the cost of which would be charged back to the host. All items must be removed immediately after the event unless prior approval is received from the Catering Director.

Planning Timeline & Guarantees

3-18 months prior Contract venue and have initial meeting with your coordinator

2-4 weeks prior Finalize Details & Room Layout

3 business days prior Final guest count is due. This number may not be reduced after this deadline.

Décor & Rentals

We do not permit the affixing of anything to the walls, floors, ceiling or furniture. Fog machines, sparklers, confetti, glitter and candles that drip are not permitted. In the event this is done without authorization and any damage is incurred, the cost of the repair/replacement will be billed to the host.

If requested, the Catering Department at Colonial will rent items on your behalf, as well as coordinate delivery and pick up. If Colonial rents items on your behalf, you are responsible for full payment and all necessary deposits to obtain these items. All orders must be confirmed (2) weeks prior to your event date. Host is responsible for any delivery charges or cancellation fees that may apply.

All vendor arrival times and deliveries must be scheduled through the Catering Department and all décor must be removed at the conclusion of your event.

Payment Schedule

For events over \$5,000, a \$1,000 Non-Refundable Deposit Check and Signed Contract are due one week after verbal commitment. 50% of the total estimated charges will be due (4) months prior to event date and the remaining balance will be due (2) weeks prior to event date. For smaller events, deposits and pre-payments may not be necessary.

Parking

There is a \$3 per person valet attendant fee on all private events so that we can increase the number of valet attendants on hand to accommodate your event. Guest can also self park in any of the white marked parking spots. Blue parking spots are reserved solely for our Club members.

Cancellation Policy

All deposits are non-refundable. A cancellation more than 4 months prior will result in loss of initial deposit only. Cancellations within 4 months will result in loss of 50% of the estimated cost of the function. Cancellations within (2) weeks will lose 100% of the estimated cost of the event.

Vendors

We have a list of preferred vendors we would be happy to share with you. The contacts on the list are just helpful suggestions, you are more than welcome to use your own vendors as long as they are insured. All vendors must check in with the front desk prior to loading in through the breezeway.



ROOM CAPACITIES



Ballroom

Interior: 3,159 sq ft

180 seated at rounds of 10, 144 seated at rounds of 8

160 seated at rounds of 10, with A/V equipment

128 seated at rounds of 8, with A/V equipment

210 reception style

Exterior Patio: 1,350 sq ft, overlooks 16th Green



Westview

Interior: 1,884 sq ft

120 seated at rounds of 10, 96 seated at rounds of 8

90 seated at rounds of 10, with A/V, buffet or bar

72 seated at rounds of 8, with A/V, buffet or bar

125 reception style

Exterior Patio: 900 sq. ft., overlooks 17th Tee and 18th Fairway



East Room

1,254 sq ft

28 at a Conference Table, 32 at a U-shaped table

80 seated at rounds of 10, 64 seated at rounds of 8

60 seated at rounds of 10, with A/V equipment

48 seated at rounds of 8, with A/V equipment

80 reception style



Leonard Room

Interior: 1,040 sq ft

34 at a Conference Table, 34 at a U-shaped table

50 seated at rounds of 10, 40 seated at rounds of 8

70 reception style

TV monitors are mounted on the wall for videos & presentations

Large multi-level balcony overlooks 18th Green



Terrace Grille Dining Room

600 sq ft

Existing seating: 32

(5) 42" squares of 4 & (2) 60" rounds of 6

Existing furniture must remain in the room

Furniture can be rearranged to accommodate up to 40 guests

Not available in the evening Tuesday -Saturday



Terrace Grille Bar

Interior: 1,723 sq ft

115 reception style

Existing seating inside: 72

Existing seating outside: 20

Existing furniture must remain in the room

Not available in the evening Tuesday -Saturday



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