



COLONIAL COUNTRY CLUB

Fort Worth, TX

Since 1936



COLONIAL QUALITY | COLONIAL SERVICE | COLONIAL STYLE



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COLD HORS D'OEUVRES

Vegetarian

Tea Sandwiches \$2.50
Pimento Cheese, Egg Salad, Cucumber & Herbed Cream Cheese

Mozzarella, Tomato & Basil Bruschetta \$3
Balsamic Reduction, Lemon Olive Oil

Watermelon Feta Bite \$3
Tajin & Basil Chiffonade

Avocado Toast \$3
Queso Fresco & Mango Pico de Gallo

Crispy Phyllo Cups \$3
Whipped Goat Cheese, Honey & Pistachios

Goat Cheese & Toasted Pecan Truffles \$3
Lavender Honey

Meat & Seafood

Organic Deviled Eggs \$3
Candied Jalapeno Bacon

Buttermilk Biscuit \$3
TX Cheddar Pimento Cheese & Bacon

Antipasto Skewer \$3.50
Marinated Artichoke, Olive, Tortellini, Cured Meats & Tomatoes

Jumbo Shrimp Cocktail \$4
Cocktail Sauce

44 Farms Steak Crostini \$4
Bacon Jam & Whipped Blue Cheese

Ahi Tuna Tartare in a Wonton Cone \$4
Poke Sauce & Sriracha Mayo

Domestic Caviar on Cornbread Blinis \$5
Crème Fraiche & Chives



*All hors d'oeuvres are priced by the piece, Minimum order of 25 of each selection
Prices do not include 22% service charge or 8.25% sales tax*

HOT HORS D'OEUVRES

Vegetarian

Spanipokita \$3
Sun-dried Tomato Pesto

Vegetable Spring Roll \$3
Sweet Chili Sauce

Boursin Mushroom Caps \$3
Herbed French Cheese in Cremini Mushrooms

Tortilla Soup Shooters \$3
Monterey Jack Quesadilla

Meat & Seafood

Bacon Wrapped Dates \$3
Stuffed with Marcona Almonds

Fried Chicken & Waffle Skewer \$3
Peppercorn Maple Syrup

Chicken Lemongrass Potstickers with Ponzu Sauce \$3

Goat Cheese & Charred Scallion Potato Croquette \$4

Fontina Stuffed Arancini with Tomato Conserva \$4

Chicken Saltimbocca Bite \$4
Chicken with Sage, Prosciutto & Lemon Caper Sauce

Cocktail Beef Wellington \$4
Roasted Garlic Tarragon Aioli

Brisket Mini Taco \$4
Cheddar, Pico & Chipotle BBQ Sauce

Bacon Wrapped Shrimp, Jalapeno Jelly \$4

Crab Cake Bite, Remoulade Sauce \$4

Lamb Lollipop, Pesto Sauce \$5

Cheeseburger Sliders \$5
Caramelized Onions, B&B Pickles, Hogan Sauce



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Prices do not include 22% service charge or 8.25% sales tax*

PLATED DINNER MENU

Soups

Seafood Bisque \$10
Sherry Crème and Lobster Morsels

Chicken Tortilla Soup \$7
Crisp Tortilla Ribbons, Avocado, Jack Cheese

Tomato Basil Bisque \$7
Crème Fraiche and Balsamic Reduction

Salads

Colonial Signature Salad \$10
Bibb Lettuce, Brie, Strawberries
Candied Pecans, Champagne Vinaigrette

Field Green Salad \$8
Cherry Tomatoes, Cucumbers, Matchstick Carrots,
Red Glass Onions, Garlic Croutons
Balsamic Dressing

Steakhouse Wedge \$10
Baby Iceberg, Baby Heirloom Tomatoes,
Sliced Red Onion, Crumbled Blue Cheese, Crispy Bacon
Blue Cheese Dressing

Caesar Salad \$8
Hearts of Romaine, Parmesan Cheese
Garlic Croutons
Classic Caesar Dressing

Honey Spinach Salad \$10
Baby Spinach, Radicchio, Frisée,
Feta Cheese, Toasted Almonds,
Dried Apricots, Dried Cherries,
Lemon Honey Vinaigrette

Duet Plates

Herb de Provence Roasted Airline Chicken
& Pan-Seared Pacific Salmon \$41
Green Goddess and Herb Oil

Sliced Beef Tenderloin with Rosemary Demi
Lavender & Pink Peppercorn Infused Honey
Glazed Airline Chicken Breast \$46

Char-grilled Filet Mignon
& Maple Glazed Jumbo Scallops \$54
TX Whiskey Cream Sauce

Blackened Filet Mignon & Sautéed Shrimp \$56
Lafayette Lobster Sauce



ENTRÉES

Beef

Filet Mignon \$48
Six-Ounce Center Cut Filet, Bordelaise Sauce

Beef Short Rib Bourguignon \$40
Mushrooms, Pearl Onions, Baby Carrots
(No additional sides needed)

Garlic Rosemary Rack of Lamb \$45
Zinfandel Demi

Chicken

Frenched Chicken Breast \$32
Wild Mushroom and Sherry Demi

Prosciutto Wrapped Chicken Breast \$32
Stuffed with Boursin Cheese & Sun-dried Tomatoes
Arugula Pesto Cream Sauce

Cranberry Almond Crusted Chicken Breast \$30
Champagne Beurré Blanc

Seafood

Pecan Crusted Salmon \$32
Creamy Agave & Maple Dijon Sauce

Crab Cakes \$42
Roasted Red Pepper Remoulade

Herb de Provence Roasted Salmon \$34
Green Goddess and Pickled Apples

Macadamia Crusted Sea Bass \$54
Mongo Chutney Cream Sauce

Creole Shrimp Scampi \$30
Hominy Grits & Braised Collard Greens
(Sides are included)

Pan Seared Scallops \$40
Roasted Red Pepper Coulis

King Salmon Oscar \$42
Lump Crab Meat, Béarnaise Sauce

Vegetarian

Moroccan Spiced Butternut Squash \$32
Stuffed with Chickpea Stew, Wilted Kale
& Cinnamon scented Jasmine Rice and Golden Raisins
(Vegan/Gluten & Dairy Free)

SIDES

Starch Choices

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

Vegetable Choices

Roasted Asparagus with Herb Butter
Honey Balsamic Glazed Brussel Sprouts
Broccolini Almandine
Brown Sugar Glazed Carrots
Roasted Golden Beets & Zucchini in Brown Butter
Roasted Carrots in Pomegranate Molasses
Southern Green Beans with Bacon & Onions
Sugar Snap Peas and Confetti Peppers



All Entrées are Served with Two Sides, Dinner Rolls, Iced Tea, Water and Lavazza Coffee

DESSERTS

Colonial's Signature Peppermint Ice Cream Pie \$9
Chocolate Sauce

NY Cheesecake \$8
Marinated Strawberries

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

Pavlova \$8
Mascarpone Cream & Seasonal Macerated Fruit

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

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

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

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



*Prices do not include 22% service charge or 8.25% sales tax
\$32++ per person food & beverage minimum for evening events*

DINNER BUFFETS

Colonial Classics

Cheese & Charcuterie Platter with Texas Goat Cheese, Veldhuizen Redneck Cheddar & Texas Star Prosciutto di Parma, Soppressata, Genoa Salami, Marinated Olives, Texas Pecans, Marcona Almonds
Traditional Deviled Eggs

Tuna Tacos with Sesame Soy Ponzu, Wonton Shell, Sriracha Aioli

TX Goat Cheese Potato Croquette with Roasted Garlic and Herb Aioli

Cheeseburger Sliders with Caramelized Onions, B&B Pickles and Hogan Sauce

Hand Breaded Chicken Tenders with Country Gravy

Creole Shrimp & Cheddar Cheese Grits

Carne Asada Flatbread with Zesty Marinara, Bell Peppers & Onions, Cilantro, Pepper Jack & Mozzarella Cheese

Pecan Pralines, Chocolate Cream Pie, Cherry Cheesecake

\$48 per person

Tex-Mex

Chopped Salad with Hearts of Romaine, Tomatoes, Red Onion, Roasted Corn, Black Beans, Tortilla Ribbons, Pepperjack Cheese, Cilantro Poblano Ranch Dressing

Tortilla Chips with House Salsa, Guacamole & Chile con Queso

Steak and Chicken Fajitas with Sautéed Onions & Peppers

Fajita Toppings: Sour Cream, Salsa, Pico de Gallo, Pickled Jalapeños,

Monterey Jack Cheese & Flour Tortillas

Tequila Lime Shrimp Scampi with Pico de Gallo Butter

Chicken & Cheese Enchiladas with Guajillo & Sour Cream Sauce

Cilantro Rice and Borracho Black Beans

Cinnamon Churros, Pralines, Mexican Wedding Cookies

\$46 per person

Southern Living

Steakhouse Wedge Salad with Baby Iceberg, Baby Heirloom Tomatoes, Chopped Bacon, Crumbled Blue Cheese, Red Onions, Peppercorn Ranch Dressing

Potato Salad and Cole Slaw

Braised Collard Greens, Molasses Baked Beans and Glazed Carrots

Chicken Fried Chicken with Country Gravy

Smoked Brisket with Sriracha BBQ Sauce

Jalapeno Cheddar Sausage

Pecan Tarts, Mini Banana Pudding, Peach & Cream Trifles

\$46 per person

Mediterranean

Tossed Caesar Salad with Romaine, Grated Parmesan, Anchovies, Garlic Croutons, Classic Caesar Dressing

Caprese Display with Tomatoes, Fresh Mozzarella, Basil, Cracked Black Pepper, EVOO, Balsamic Glaze

Chicken Thighs "Vesuvio" marinated with Lemon, Garlic & Oregano with Roasted Red Potatoes

Herb Roasted Salmon with Pesto Cream Sauce

Tuscan Beef Tenderloin Roast with Marsala Sauce

Sicilian Style Zucchini & Squash

Tri-Color Cheese Tortellini "Al Forno"

Ricotta Chocolate Chip Cannoli, Mini Tiramisu, Italian Sugar Cookies

\$55 per person

All Dinner Buffets include Water, Iced Tea and Lavazza Coffee

Minimum of 30 Guests

RECEPTION MENU

Domestic & Imported Cheese Board

Dutch Smoked Gouda, Maytag Blue, Spanish Manchego, Cheddar, Pepper Jack, Boursin, Brie
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

Sliced Fruit Platter

Assorted Melons, Pineapple, Berries and Grapes
Served with Honey Poppyseed Yogurt Dip
\$7 Per Person

Crudité Platter

Celery, Carrot Sticks, Cucumber, Sugar Snap Peas, Red Bell Pepper, Broccoli and Cauliflower
Ranch Dip and Hummus
\$7 Per Person

Shrimp Cocktail on Ice

Jumbo Shrimp Cocktail served in a footed silver bowl with Crushed Ice
Served with Cocktail Sauce, Remoulade and Wrapped Lemons
\$24 per Person

Smoked Salmon

Cold Smoked Salmon with Traditional Condiments
Capers, Hard Boiled Eggs, Minced Red Onion, Whipped Cream Cheese
Toast Points
\$13 Per Person

Chips & Dip

Corn Tortilla Chips with Roasted Tomato Salsa, Guacamole, TX Queso \$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



FOOD STATIONS

Martini Salad Station

Caesar Salad: Romaine Hearts Tossed
with Creamy Caesar Dressing & Garlic Croutons
Garnished with Parmesan Crisp
Derby Salad: Bibb Lettuce, Peaches, Strawberries
Buttermilk Blue Cheese, Candied Pecans
Mint Julep Vinaigrette
Texas Salad: Baby Spinach & Iceberg Lettuce
Cotija Cheese, Olives, Cornbread Croutons, Avocados
Smokey Chipotle Ranch Dressing
\$10 Per Person

Southern Macaroni and Cheese Station

Orecchiette Pasta with Cheese Sauce
Hot Toppings: Brisket, Smoked Sausage & Shrimp Scampi
Toppings: PepperJack, Chopped Jalapenos, Mushrooms,
Broccoli, Blue cheese, Ham, Bacon, Red Pepper Flakes
\$14 Per Person

Colonial Grits Station

Smoked Cheddar Grits
Roasted Garlic White Grits
Hot Toppings: Chopped Barbecue Brisket,
and Green Chile Braised Pork
Toppings: Cotija Cheese, Pico de Gallo
and Tomatillo Salsa
\$13 Per Person

Whipped Potato Bar

Creamy Yukon Gold Potatoes
Toppings: Cheddar Cheese, PepperJack Cheese,
Sour Cream, Whipped Garlic Butter, Chives
Crisp Pancetta Bacon, Jalapenos & Crispy Shallots
\$11 Per Person

Crostini Station

Select (3) of the following:
Bruschetta, Fig & Mascarpone, Pesto-Ricotta,
Bacon & Caramelized Onions, Pizza, Pimento Cheese
Blue Cheese, Pear & Honey
\$8 Per Person

Flatbread Station

Margherita: Marinara Sauce, Mozzarella Cheese
Cherry 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

Pasta Station

Select (2) of the following:
Cheese Tortellini with Basil Cream Sauce
Artichokes, Prosciutto and Mushrooms
Rigatoni with Roasted Red Pepper Sauce
Fresh Ricotta Cheese, Basil Oil
Fusilli Pasta with Sautéed Shrimp and Bay Scallops
with Thermidor Sauce
Potato Gnocchi with Garlic, Spinach,
Sun-dried Tomatoes, Pancetta & Gorgonzola Sauce
Accompaniments: Herb Focaccia, Grated Aged Parmesan
and Crushed Red Pepper
\$14 Per Person

Game Day Station

Cheeseburger Sliders with Bread & Butter Pickles
Barbequed Pork Sliders with Pickled Onions
Mild & Hot Chicken Wings
with Blue Cheese Dip & Celery Sticks
Loaded Potato Skins with Chili, Cheddar Cheese
Sour Cream & Jalapeños
\$18 Per Person

Taco Station

Carne Asada, Al Pastor Pulled Pork, Chicken Asado
Corn & Flour Tortillas, Avocado, Pico de Gallo
Smokey Chipotle Sour Cream, Shredded Jack Cheese
Tomatillo Relish, Colonial Salsa
Chopped Cilantro & Lime Wedges
Mexican Street Corn with Cotija Cheese,
Cilantro & Chili Powder
\$17 Per Person

Southern Station

Shrimp & Grits: Stone Ground Smoked Cheddar Grits
Sautéed Shrimp & Tasso Ham Cream Sauce
Chicken & Waffles: Southern Fried Chicken Breast,
Crispy Waffles, Peppermill Gravy & Spiced Maple Syrup
Pork Sliders: Barbequed Pulled Pork & Pickled Onions
on Toasted Yeast Rolls
Southern Baked Mac 'n' Cheese
\$24 Per Person

Colonial Favorites Station

Coconut Crusted Shrimp
Buffalo Chicken Bao Buns
Mini Brisket Tacos
Boursin Stuffed Mushrooms & Cheddar Popovers
\$22 Per Person

\$100 per Attendant for Action Station

***Minimum of 30 Guests ***

CARVING STATIONS

Herb Crusted and Roasted Tenderloin of Beef

Hawaiian Rolls, Homemade Brazilian Cheese Bread
Dijon & Whole Grain Mustards, Creamy Horseradish
Tarragon Aioli
\$20 Per Person

Slow Roasted Prime Rib of Beef

Brioche Rolls, Au Jus, Creamy Horseradish
Whole Grain Mustard
\$17 Per Person

Whole Grain Mustard Marinated Beef Strip Loin

Hawaiian Rolls, House Made Brazilian Cheese Bread
Creamy Horseradish, Red Onion Jam, Marsala Sauce
\$16 Per Person

Maple Marinated Pecan Crusted Pork Loin

White & Wheat Yeast Rolls, Cheddar Biscuits
Honey Mustard, Apple Chutney
\$12 Per Person

Turkey Breast

Yeast Rolls, Homemade Corn Muffins, Buttermilk Biscuits
Honey Mustard, Turkey Pan Gravy
and Orange-Cranberry Chutney
\$12 Per Person

Garlic & Herb Crusted Rack of Lamb

Hawaiian Rolls and Homemade Brazilian Cheese Bread
Garlic Aioli, Apple Mint Chutney
\$17 Per Person

Cedar Plank Salmon

House Baked Cheddar Lavosh, Pineapple Salsa,
Tomato Jam, Lemon Aioli
\$15 Per Person

\$100 per Attendant for Carving Stations

Minimum of 30 Guests

DESSERT STATIONS

Mini Dessert Station

Petite Cheesecake Bombs,
Pecan Bars, Chocolate Mousse,
Grand Marnier Crème Profiteroles
\$10 Per Person

Cheesecake Bar

New York Style Cheesecake in a Martini Glass
Toppings to include Warm Caramelized Pineapple
Warm Caramel Dulce De Leche, Fresh Raspberries
Blueberries, Marinated Strawberries, Chocolate Chips
Toasted Almonds, Coconut Shavings and M&M's
\$10 Per Person

Premium Ice Cream Sundae Bar

French Vanilla, Dutch Chocolate and Strawberry Ice Cream
Hot Fudge Sauce, Warm Caramel Sauce,
Marinated Strawberries, Oreo Cookie Crumbs
Assorted Candies, Sprinkles, Chopped Peanuts
Cherries, Whipped Cream
and Mini Chocolate Chip Cookies
\$8.50 Per Person

French Crepe Station

Crepe Suzette: Grand-Marnier Orange Sauce,
Fresh Raspberries
Crepe Frangelico: Hazelnut Liqueur and Nutella
Served with Whipped Cream, French Vanilla Ice Cream
& Mocha Ice Cream
\$12 Per Person

S'mores Station

Torched Marshmallow Crowned Chocolate Walnut
Brownies and Butterscotch Blondies
Served with Graham Cracker Ice Cream
\$8 Per Person

Banana Foster Station

Bananas Caramelized with Butter, Brown Sugar
& Dark Rum
Served with French Vanilla Bean Ice Cream
& Assorted Biscotti Cookies
\$10 Per Person

Assorted Dessert Station

Choose four of the following:
Pecan Pie, Lemon Meringue Pie, Seasonal Fruit Pie
Chocolate Cream Pie, Key Lime Pie
San Francisco Apple Pie, Coconut Cream Pie,
Banana Cream Pie, Carrot Cake, Chocolate Mousse Cake
Red Velvet Cake, Oreo Cookie Cake
Cheesecake, Seven-Layer Bars, Brownies, Blondies
& Assorted Cookies
\$12 Per Person

\$100 per Attendant for Action Station

Minimum of 30 Guests

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
\$6.00 each

Premium Beer & Seltzers

Dos XX, Hard Seltzers, Rotating IPA & Seasonal Beers
\$7.00 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

Champagne & Sparkling

Bisol 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
Moët & Chandon Brut Champagne, France \$140
Veuve Clicquot Brut Champagne, France \$160

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, Daou, Paso Robles \$48
Cabernet, Oberon, Napa \$58
Cabernet, Austin Hope, Paso \$72
Cabernet, Trefethan, Napa \$80
Cabernet, Stags' Leap, Napa \$105
Cabernet, Adaptation by Odette, Napa \$110
Cabernet, Frog's Leap, Napa \$140
Cabernet, Silver Oak, Alex. Valley \$160
Red Blend, Neyers 'Left Bank Red', Napa \$90
Malbec, Catena Vista Flores, Argentina \$38
Zinfandel, BACA 'Cat's Cradle', Sonoma \$78
Bordeaux, Chateau Tournefeuille, Lelande-de-
Pomerol \$72
Brunello di Montalcino, San Polo, Italy \$120



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, floorlength Nova linens, napkins, china, glassware, flatware and (3) votive candles per table. On request, we will also set up a registration table and cocktail tables 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

No nails, tape, staples or tacks may be used on walls, ceilings or furniture. Sparklers, confetti, glitter and candles that drip are not permitted.

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 the Club can increase the number of valet attendants on hand to accommodate your event. This is required for all events that take place between 10am-2pm and 5pm-9pm, Tuesday- Saturday and 10am-2pm on Sunday. Groups under 50 guests who have events that will end prior to 10am are exempt from the valet attendant fee. The Club will extend those evening hours for functions running past 9pm. Guest can also self park in any of the white marked parking spots. Blue parking spots are reserved solely for our Club members. All vendors must park in our staff parking lot or on Mockingbird Lane.

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.



ROOM CAPACITIES



Ballroom

Interior: 3,159 sq ft
 210 reception style
 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



Westview

Interior: 1,884 sq ft
 125 reception style
 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
 Exterior Patio: 900 sq. ft., overlooks 17th Tee and 18th Fairway



East Room

1,254 sq ft
 80 reception style
 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
 48 seated at rounds of 8 with a Bar



Leonard Room

Interior: 1,040 sq ft
 70 reception style
 50 seated at rounds of 10, 40 seated at rounds of 8
 TV monitors are mounted on the wall for videos & presentations
 Large multi-level balcony overlooks 18th Green
 Exterior Patio: 1,540 sq ft.



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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