



COLUMBIA HILLS
Weddings



16200 East River Rd.
Columbia Station, OH 44028

Event Booking Details

*Your wedding is one of the most important days of your life, but it shouldn't break the bank.
Work with us to choose the best options for you and your vision.*

Staff

At Columbia Hills, we understand the importance of flawless execution and prompt, professional service. We will take care of all the details during your event, so you don't have to worry about a thing!

Coordinator

Meet with us as often as you'd like, and let us help guide you in creating your dream event. Your coordinator will be in charge of managing your event timeline and the production schedule and will be on site prior to your guests' arrival until the last guest leaves.

Linens & Rentals

Looking to add more to your wedding, such as an accent linen or plate chargers? Allow us to relieve the stress and coordinate any additional rentals for you through our expert vendors. All basic linens and napkins are included with your room rental at no charge to you.

Food & Beverage

Meet with us to custom-tailor your menu to fit your preferences, dietary needs and budget. We can host everything from a continental breakfast to a six-course plated meal! We can also accommodate all of your beverage needs, from soft drinks to a full bar, signature cocktails, coffee stations, hot chocolate, mulled cider and more.

Valet

Due to our location and parking availability, valet is required for all events (\$2/adult). If you are using a shuttle service, those guests will be factored out of valet. We recommend putting "Complimentary Valet Parking" on your invitations. We offer complimentary "Valet Parking" signage for our venue.

Security

To ensure the safety of all guests, Columbia Hills reserves the right to charge a fee to cover the cost for security to be on site during any and all events, unless Columbia Hills cannot furnish or does not deem it necessary.

Service Charge & Tax

Service charge applies to all food and beverage at 18%. Our Lorain County sales tax rate is 6.5%.

Call us today to schedule your tour and get started planning your next event!

Jennifer Miller | Wedding Coordinator | (440) 236-5051 x 2110 | jennifermiller@columbiahillsgolf.com

Wedding Pricing

Ballroom Rental

The ballroom rental of \$3,500, includes all basic floor-length linens and napkins as well as white chiavari chairs, serveware and glassware, set-up, break-down and all staffing – including a day of coordinator to ensure everything runs smoothly.

Ceremony & Cocktail Hour

Outdoor Covered Patio

Our patio is beautiful for your spring, summer and fall ceremony, right next to the 9th hole. It is available to rent at \$2,500 for either cocktail hour or a ceremony. If you book both a ceremony and a reception you will receive \$1,000 off of the covered patio. At the conclusion of the ceremony or cocktail hour, guests are invited into the ballroom for the remainder of the evening. The patio is NOT available to rent for the entire evening.

Chair Rental

Any ceremonies that take place under our covered patio that require over 100 + seats are subject to a chair rental fee of \$4/chair. Columbia Hills along with Scott's Party Rental, Inc ensure that you will receive beautiful white padded folding chairs for your ceremony.

Ballroom

During the cooler months (for weddings under 120 guests), our small side of the ballroom is a wonderful option to appreciate the outdoors while staying warm inside with our wall-to-wall seven foot glass windows overlooking the course for an additional \$500. White chiavari chairs are included.

Rehearsal

All ceremonies include a rehearsal walkthrough prior to the wedding. Don't forget, we can also host your rehearsal dinner on site!

Locker Rooms & Grille Room

Our newly renovated locker rooms are available during the day of your wedding so that you and your wedding party may get ready on site at no additional charge.

Our Men's Grille Room is available to rent for \$500. This room is the perfect spot for the groom and groomsmen to hangout and unwind before you say "I do". The Grille Room features with a shuffle board, dart board, pool table and an outdoor patio. This room is a unique location to capture those special moments. With your rental, you and your groomsmen have access to this room leading up to the ceremony.

Please contact us to create a personalized quote for your event!

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Creating Your Menu

To begin creating your menu, browse through our selections of hors d'oeuvres, plated, family-style/buffet and bar packages. Every event is special and we are happy to customize your menu.

To get started, we suggest structuring your selections according to these basic guidelines:

For a Plated Menu

Cocktail Hour

1-2 Stationary Boards

2-5 Passed Hors d'oeuvres per Person

Dinner

1 Salad (Includes Rolls and Butter)

2 Entree Choices

1 Vegetarian Option

1 Starch Side

1 Vegetable Side



For a Buffet/Family-Style Menu

Cocktail Hour

1 Stationary Board

3-5 Passed Hors D'oeuvres per Person

Dinner

1 Salad (Includes Rolls and Butter)

2 Entree Choices

1 Vegetarian Option

2-3 Side Dishes

Hors d'Oeuvres

Food In Motion

Price Per Piece

Beef

Pork and Beef Meatballs with Red Pepper
Marinara, Asian BBQ or Swedish Sauce | 2
Teriyaki Beef Satay with Peanut Sauce or Hoisin | 3

Pork

BBQ Pulled Pork Phyllo Cups
Topped with Pineapple Salsa | 3
Bacon Wrapped Water Chestnut Bites | 3

Chicken

Chicken and Lemongrass Pot Stickers,
Wasabi & Yuzu Sauce | 2
Sticky Chicken Fingers with Spiced Honey Glaze | 3

Seafood

Fried Shrimp, Citrus Cocktail Sauce | 2
Coconut-Tossed Fried Shrimp,
Spicy Thai-Style Peanut Sauce | 3
Spicy Poached Shrimp, Horseradish Cocktail Sauce | 3
Mini Crab Cakes with Basil Aioli | 3

Vegetable

Caprese Skewers | 2
Boursin Artichoke Fritters | 3
Falafel with Spiced Tahini Aioli | 3

Fried

Pork Veggie Egg Rolls, Sweet Chili Sauce | 3
Bavarian Pretzels Bites, Garlic Herb Fonduta | 2
Fried Cauliflower Poppers,
Buffalo Dip or Bang Bang Sauce | 3

Crostini

Bruschetta Crostini with a Fresh Tomato Salad
and Balsamic Reduction | 2
Flank Steak Crostini with Horseradish Cream
and Caramelized Onions | 4
Apple Glazed Pork Belly Crostini with
Apple Chutney | 4
Cuban Crostini, Pulled Pork, Ham,
Swiss Cheese, Mustard and Pickles | 3
Vegetable Crostini with Sundried Tomato Jam,
Roasted Eggplant and Roasted Peppers | 3

Sandwich

Jambon-Beurre: French Baguette
with Soft Butter and Prosciutto | 3
Fresh Focaccia with Herb Whipped Goat Cheese,
Cucumbers, Alfalfa Sprouts, and Balsamic Reduction | 4
Turkey and Brie Baguette with Berry Jam,
Bacon and Arugula | 4

Stationary

Price Per Person

House-Made Potato Chips with Assorted Chip Dips | 3
Roasted Marinated Vegetables | 3
Crudite Board with Roasted Poblano Dip | 4
Assorted Domestic Cheese and Cracker Display | 4

Add Domestic Meats + 2

Classic Hummus with Greek Olives and Toasted Pita Bread | 3

Add Fresh Cut Vegetables + 2

Fresh Fruit Tray with Madagascar Vanilla Bean and Honey Yogurt Dip | 4

Buffet & Family Style

Salad

Served with Rolls and Whipped Butter

Traditional Garden Salad: Served with Choice of Two Dressings | 6

Columbia Hills Salad with Dried Cherries, Almonds, Goat Cheese and Maple Balsamic Dressing | 7

Caesar Salad with Romaine, Croutons, Shaved Grana Padano Cheese and Caesar Dressing | 7

Entree

Beef

Flank Steak with Wild Mushroom Demi-Glace | 14

Roasted Tri-Tips with Cajun Butter | 15

Red Wine Barbecue Beef Brisket | 16

6oz. Bistro Filet with Red Wine and Mustard Demi-Glace | 20

Chicken

Grilled Chicken Piccata with Lemon, Tomato and Caper Butter Sauce | 13

Grilled Chicken Marsala with Wild Mushroom Sauce | 13

Roasted Airline Chicken Breast with Apricot Mustard and Beurre Blanc | 16

Pork

Herb-Roasted Pork Loin with Mustard Creme | 14

Herb Grilled Pork Tenderloin with Braised Red Cabbage | 14

Spice Glazed Pork Tenderloin with Bacon Apple Chutney | 16

Fish

8oz. Faroe Island Salmon, Roasted with Fresh Herbs and Truffle Butter | 17

6oz. Crab Stuffed Red Grouper with Citrus Beurre Blanc | 22

Cajun Dusted Mahi Mahi with Pineapple Pico de Gallo | Market Price

Vegetarian

Penne Pasta with Mornay Cheese, Oven-Roasted Tomatoes and Seasonal Vegetables | 11

Eggplant Parmesan | 14

Penne Pasta with Basil Pesto, Pistachios, Grana Padano, and Roasted Cherry Tomatoes | 15

Plated Dinner

Salad

Served with Rolls and Whipped Butter

Traditional Garden Salad; Served with Choice of Two Dressings | 6

Romaine Salad with Black Pepper Dressing, Shaved Grana Padano and Focaccia Croutons | 7

Pear, Chevre Candied Walnuts, Arugula, and Fig Vinaigrette | 8

Entree

Beef

Boneless Short Ribs with Red Wine Demi | 24

8oz. CAB Strip Steak with House-Made Steak Sauce | 26

6oz. Bistro Filet with Caramelized Onions and Herb Demi-Glace | 24

12oz. Slow-Cooked Prime Rib with Horseradish Cream and Au Jus | 32

Chicken & Pork

Fennel Coriander Airline Chicken Breast with Fried Caper Lemon Beurre Blanc | 22

Spice Glazed Pork Tenderloin with Bacon Apple Chutney | 24

Brie and Fresh Herb-Stuffed Airline Chicken Breast with Lemon Herb Vinaigrette | 24

Braised Pork Shank with Pan Jus and Walnut Gremolata | Market Price

Fish

8oz. Faroe Island Salmon Roasted with Fresh Herbs and Butter | 24

Cajun Dusted Mahi Mahi with Pineapple Pico de Gallo | Market Price

Classic Shrimp Scampi (7 Pieces) | 24

6oz. Crab Stuffed Red Grouper with Citrus Beurre Blanc | 26

Vegetarian

Imam Biyaldi:

Ottoman Style Roasted Eggplant

Stuffed with Tomatoes and Aromatics. Served over Couscous | 15

Penne Pasta with Basil Pesto, Pistachios, Grana Padano and Roasted Cherry Tomatoes | 18

Penne Pasta with Mornay Cheese, Oven Roasted Tomatoes and Seasonal Vegetables | 22

Sides & Snacks

Sides

Starch

- Roasted Garlic Mashed Potatoes | 4
- Pilar of Jasmine and Wild Rice | 4
- Herb-Roasted Fingerlings with Bacon | 4
- Roasted Red Potatoes with Mustard & Parmesan | 4
- Candied Whipped Sweet Potatoes with Toasted Pecans | 5
- Smoked Gouda Whipped Potatoes | 5
- Gratin Potatoes | 5

Vegetable

- Honey and Fennel Glazed Carrots | 3
- Lemon Garlic Hericort Verts | 3
- Seasonal Vegetable Medley | 4
- Grilled Truffle Asparagus | 4
- Roasted Brussels Sprouts with Bacon and Onion | 4



Late Night Snacks

Cold Pressed Italian Finger Sandwiches with Capicola, Sopresatta, Prosciutto, Shaved Grana Padano, Arugula, Balsamic Reduction and Olive Tapenade (20 Person Minimum) | 6

Baked Macaroni & Cheese Bar:

- Toppings include: Siracha, Scallions, Bacon, Bread Crumbs and Cheddar Cheese* | 6
- Taco Bar with Soft Flour Tortillas includes Ground Beef, Lettuce, Tomato, Cheese, Salsa and Sour Cream (20 Person Minimum) | 9
- Cheese Pizza - Per 1/2 Sheet (11x16) | 13
- Pepperoni Pizza - Per 1/2 Sheet (11x16) | 15

Bar Packages

****All Bar Packages Include Unlimited Fountain Beverages****

Per Adult, Based on 4 Hours

Beer & Wine | 30

Beer: 2 Domestic, 2 Import

Wine: House Red, House White

Standard | 35

Beer: 2 Domestic, 2 Import

Wine: House Red, House White

Liquor: Skyy Vodka, Bacardi Rum, Tanqueray Gin, Jose Cuervo Gold Tequila, Seagram's 7 Whiskey, Jim Beam Bourbon, Dewar's White Label Scotch

Premium | 38

Beer: 2 Domestic, 2 Import

Wine: 2 House Reds, 2 House Whites

Liquor: Titos Vodka, Captain Morgan Rum, Bombay Sapphire Gin, 1800 Silver Tequila, Jack Daniel's Whiskey, Bulliet Bourbon, Johnnie Walker Red Label Scotch

Top Shelf | 45

Beer: 2 Domestic, 2 Import

Wine: 2 House Reds, 2 House Whites

Liquor: Grey Goose Vodka, Bacardi Rum, Captain Morgan Rum, Hendrick's Gin, Patron Silver Tequila, Crown Royal Black Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch

Consumption

Unlimited Fountain Beverages | 4

Domestic Beer | 4

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Light
Yuengling
Yuengling Light

Import Beer | 5

Blue Moon
Corona
Corona Light
Guinness
Heineken
Summer Shandy (seasonal)
Labatt Blue

Seltzers | 5

White Claw
High Noon

House Wine | 6-8

Chardonnay
Pinot Grigio
Cabernet
Red Blend
Moscato
Riesling

All bars served with juices, sweet and dry vermouth, triple sec, grenadine, bitters, soda, tonic, club soda and garnishes.
All food and beverage is subject to 18% service charge and 6.50% tax. | Substitutions are available. | All prices subject to change.

Frequently Asked Questions

Is there a discount if I have my wedding on a Friday or a Sunday?

No, we do not offer a discounted price for Fridays or Sundays.

Can I provide my own food & alcohol?

No, we do not allow any outside food or alcohol provided by clients or serviced through private vendors.

We do allow prepackaged goods such as cookies or other desserts for your reception.

Are valet and security mandatory?

Yes, at Columbia Hills, we want to ensure that all events are safe and mishap-free.

What is the cancellation policy?

Any and all cancellations will result in the forfeiture of the non-refundable retainer deposit of \$500. In addition, another payment for your room rental(s) is due sixty days (60) after the signing of the contract.

Is Columbia Hills handicap accessible?

Yes, there is ramp located at our front entrance and our back dining room entrance. We also have a portable ramp that can be utilized for entering and exiting the ceremony space.

Is my videographer able to bring a drone?

Please discuss with your wedding coordinator. While we make every effort to accommodate drone photography, the club must determine whether it's acceptable on a case-by-case basis.