

C O L U M B I A G R A N D

HOLIDAY

pricing guide



C | G

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Phoenixville, PA 19460

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814-801-3130 (text or call)



S T A R T H E R E

HOW IT WORKS

Thank you for considering Columbia Grand for your holiday party.

To make planning easy and enjoyable, we provide a complete event service, including full access to all spaces, elevated catering, and essential rentals. Your dedicated event coordinator will be with you every step of the way—including on the day itself—to ensure everything feels seamless, stress-free, and memorable. Details follow in this guide.

When you're ready, email, text, or call me to discuss next steps!



Ariane Graham

ariane@thecolumbiagrand.com

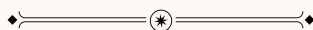
814-801-3130 (text or call)





PRICING

HOLIDAY PACKAGES



Tier 1

This is perfect for a nice cocktail reception with light food and an open bar. Show your staff that you appreciate them without breaking the bank.

Passed Hors d'Oeuvres
choice of 6

Stationary Hors d'Oeuvres
choice of 2

Bar Service
Full Bar Service

**Tables, Chairs & Linen,
Disposables**

Staffing for event

3 hour event

Venue Fee Included

\$89.99 + 6% sales tax
Based on 50 person minimum

Available Monday-Thursday

Tier 2

Cocktail reception with light buffet and open bar

Passed Hors d'Oeuvres
choice of 8

Salad

Dinner Rolls & Butter

Entrées
choice of 2

Dessert
choice of 1

Bar Service
Full Bar Service

**Tables, Chairs & Linen,
Disposables**

Staffing for event

3 hour event

Venue Fee Included

\$99.99 + 6% sales tax
Based on 50 person minimum

Available Monday-Thursday

Tier 3

Cocktail reception with heavier buffet and open bar

Passed Hors d'Oeuvres
choice of 8

Salads
choice of 1

Dinner Rolls & Butter

Entrées
choice of 2

Dessert
choice of 1

Bar Service
Full Bar Service

**Tables, Chairs & Linen,
Disposables**

Staffing for event

3 hour event

Venue Fee Included

\$108.99 + 6% sales tax
Based on 50 person minimum

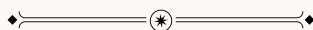
Available Monday-Thursday





PRICING

HOLIDAY PACKAGES



Tier 4

*Cocktail reception with light
stations and open bar*

Passed Hors d'Oeuvres
choice of 8

Light Stations
choice of 2

Dessert
choice of 1

Bar Service
Full Bar Service

**Tables, Chairs & Linen,
Disposables**

Staffing for event

4 hour event

Venue Fee Included

\$113.99 + 6% sales tax
Based on 50 person minimum

Available Monday-Sunday

Tier 5

*cocktail reception with heavy
stations and open bar*

Passed Hors d'Oeuvres
choice of 8

Heavy Stations
choice of 3

Dessert
choice of 1

Bar Service
Full Bar Service

**Tables, Chairs & Linen,
Disposables**

Staffing for event

4 hour event

Venue Fee Included

\$123.99 + 6% sales tax
Based on 50 person minimum

Available Monday-Sunday

Tier 6

*cocktail reception and sit
down dinner*

Passed Hors d'Oeuvres
choice of 8

Salads
choice of 1

Dinner Rolls & Butter

Entrées
choice of 2

Dessert
choice of 1

Bar Service
Full Bar Service

**Tables, Chairs & Linen,
China**

Staffing for event

4 hour event

Venue Fee Included

\$135.99 + 6% sales tax
Based on 50 person minimum

Available Monday-Sunday





N E X T S T E P S

READY FOR A TOUR?

I'm here to help however I can—no question is too small! If you're ready to take the next step, let's set up a private tour. It's the best way to get a feel for the space and start imagining the perfect celebration. Feel free to text, email, or call me anytime.



Ariane Graham
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H O L I D A Y

MENU

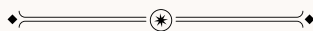
2026-27



GF - Gluten Free DF - Dairy Free V - Vegetarian VE - Vegan



ALL TIERS



PASSED HORS D'OEUVRES

Scallops Wrapped in Bacon (DF, GF)

Traditional Bruschetta (DF)

Wild Mushroom Blue Cheese Bruschetta (V)

Portobello Parmesan Puff (V)

Asparagus Asiago Wrapped in Fillo (V)

Raspberry and Brie Fillo (V)

Spanakopita (V)

Shiitake Mushroom Leek Spring Roll (GF, DF, VE)
Spicy Hoisin

Mushroom Duxelle Brie Crostini (V)

Ham and Gruyère Crescent

Avocado BLT Crostini (DF)

Mini Cuban Slider

Pork Potsticker (DF)
Sweet chili sauce

Pigs In A Blanket
Yellow mustard

Sweet Spicy Pork Fillo
Sharp cheddar

Mini Buffalo Chicken Slider

Maple Dijon Chicken (GF, DF)
Bacon, horseradish aioli

Chicken Quesadilla
Chipotle sour cream

Cashew Chicken Spring Roll
Plum sauce

Coconut Chicken (DF)
Sweet chili sauce

Philly Steak Spring Roll
Ketchup

Beef Satay (GF, DF)
Japanese dipping sauce

Lasagna Stuffed Mushroom

Mini Cheeseburger Slider
Ketchup, pickle

Crab and Mango (GF, DF)
Cucumber chip

Mini Crab Cake (DF)
Remoulade

Miniature Grilled Fish Tacos
Mexican Crema & Chipotle Slaw

Miniature Grilled Chicken Tacos (DF)
Pickled Onions & Spicy Slaw

Classic Spicy Gazpacho Shooter (VE)
Cucumber Garnish

Lemon-Honey Infused Melon Soup Shooter (VE)
Strawberry Salsa

Fried Goat Cheese Bites (V)
Vanilla-Infused Pear Sauce

Firecracker Grilled Shrimp Skewer (DF, GF)
Mango-Cilantro Sauce

Coconut Rum Marinated Grilled Shrimp (GF, DF)
Coconut Dipping Sauce

Crispy Coconut Shrimp (DF)
Orange-Ginger Sauce

Vegetable Egg Rolls (VE)
Duck Sauce

Grilled Chicken Satay (GF, DF)
Spicy Thai Peanut Sauce

Roasted Tomato Soup Shooter (V)
Mini Grilled Cheese

Chilled Watermelon "Cups" (GF, V)
Whipped Feta, Mint Crystals and Balsamic Reduction

Shrimp Cocktail Shooter (GF, DF)
Fresh Lemon

Barbeque Short Rib Crostini
Sharp cheddar

TIER 1

STATIONARY HORS D'OEUVRES

MARKET VEGETABLE & DIP STATION

Assortment of Vegetables and Bites

Cauliflower, Broccoli, Sweet Bell Peppers, Cucumbers, Baby
Carrots and Confetti Tomato, Celery
Toasted Pita Points, Pumpkin Bites

Assortment of Dips

Parmesan Peppercorn Dip, Creamy Spinach & Artichoke Dip

GOURMET CHEESE & CHARCUTERIE DISPLAY

Assortment of Cheese and Meats

Sage Derby, Red Wine Goat Cheese, Peppercorn Crusted
Chèvre, Mild Coppa, Spicy Soppressata

Assorted Condiments and Toppings

Grain Mustard, House-made jam, Imported Olives,
Cornichon

Mixed Nuts

Seasonal Fruit

Artisan Crackers

WELCOME TO PHILADELPHIA "WARM PRETZEL BAR"

Assortment of Pretzels

Sea Salt Pretzel Bite, Cinnamon-Sugar Pretzel Bite,
Chipotle Pretzel Bite

Assorted Condiments and Dips

Yellow Mustard, Spicy Brown Mustard, Creamy Beer
Cheese, Sweet Cream Cheese Dip

GOURMET MEATBALL STATION

Served with brioche, focaccia, & pita point

Classic Italian Meatballs

Chunky Marinara, Grated Parmesan

Drunken Pork Meatballs

Madeira Rosemary Sauce, Cheddar Cheese

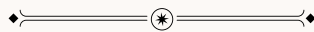
Chicken Meatballs

Buffalo Sauce, Blue Cheese Sauce





TIER 2



SALAD

Traditional Garden Salad (GF, DF)
Spring Mix, Cucumber, Carrot, Tomato, Balsamic Vinaigrette
Served with Dinner Rolls and Butter

ENTRÉE

Classic Chicken Piccata (GF, DF)
Herbs, Capers, Lemon Chicken Jus

Herb Crusted Salmon (GF)
With a Lemon Dill Cream Sauce

Grilled Chicken Marsala (GF, DF)
Exotic Mushrooms, Shallots, Marsala Chicken Jus

Sliced Roast Beef
In Natural Jus with Horseradish Sauce and Rolls

Pan-Roasted Chicken Florentine (GF)
Sautéed Spinach, Parmigiano Reggiano, Gruyère Mornay Sauce

SIDES

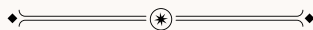
Herbed Dijon Roasted Potatoes (GF, DF, VE)

Seasonal Vegetable Medley (GF, DF, VE)





TIER 3



SALAD

Caesar Salad

Crisp Romaine, Parmigiano Reggiano, Asiago Croutons, Citrus-Caesar Dressing

Garden Salad (GF, DF)

Spring Mix, Cucumber, Carrot, Tomato, Balsamic Vinaigrette

Harvest Salad (GF)

Dried Cranberry, Feta, Toasted Almond, Citrus Vinaigrette

Baby Greens (GF)

Crumbled Goat Cheese, Grape Tomato, Toasted Pecan, Red Onion,
Maple Dijon Vinaigrette

Baby Spinach

Cremini Mushroom, Grape Tomato, Blue Cheese, Red Onion,
White Balsamic Vinaigrette

ENTRÉE

All entrées served with Chef's Choice Accompaniments, Rolls, and Butter

Coleman Natural Chicken Cutlet

Grilled Artichokes, Lemon Chicken Jus

Maple and Rosemary Glazed Pork Tenderloin (GF, DF)

Natural Jus

Oven-Roasted Chimichurri Beef Sirloin (GF, DF)

Grilled Onions

Grilled Beef Medallions (Shoulder Steak) (GF, DF)

Wild Mushrooms, Shallots, Marsala Sauce

Chipotle Honey-Marinaded Flank Steak (GF, DF)

Tomato Avocado Relish

Baked Stuffed Sundried Tomato Chicken

Boursin Cheese, Fresh Herbs, Chicken Jus

Citrus Soy Grilled Salmon Filet (DF)

Asian Vegetable Slaw, Ponzu Ginger Sauce

Herb-Crusted Salmon (GF)

Lemon Dill Cream Sauce

Maple and Mustard Glazed Salmon (GF, DF)

Pan-Seared Coleman Natural Chicken Breast (GF, DF)

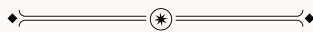
Wild Mushrooms, Shallots, Marsala Sauce

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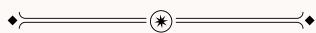
C O L U M B I A G R A N D



TIER 4&5



STATIONS



SEAFOOD STATION

Server attended.

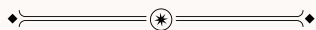
Classic Steamers (GF)
Caper Lemon White Wine Butter Sauce

Italian Style Mussels (GF, DF)
Sausage, Spicy Plum Tomato Broth

Shrimp Cocktail (GF, DF)
Classic Cocktail Sauce

Crab Cocktail Claws (GF, DF)
Mustard Sauce

Oysters on Half Shell (GF, DF)
Mignonette, Horseradish



CARVING STATION

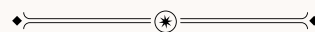
Choice of one.
Chef attended.

Beef Tenderloin (GF, DF)
With Mushroom Demi Glacé

Brined Fresh Turkey Breast (GF, DF)
With Cranberry Chutney

Marinated Grilled Pork Loin
Stuffed with Smoked Gouda and Chard, Applewood Smoked Bacon,
Caramelized Onions, Mushrooms and Offered with Apple Cider
Reduction Sauce

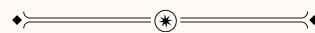
All offered with petite rolls and potato wedges.



GOURMET CHEESE & CHARCUTERIE DISPLAY

Assortment of Cheese
Sage Derby, Rosemary Manchego, Baked Brie with Honey & Lemon

Assorted Italian Cured Meats
Condiments and Toppings
Grain Mustard, House-Made Jam, Imported Olives, Cornichon, Seasonal
Fruit, Artisan Crackers

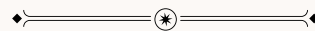


PASTA STATION

Pesto Rigatoni (V)
Baby Spinach, Roasted Peppers, Fresh Mozzarella, Toasted Pine Nut,
Pesto-Cream Sauce

Cavatappi Bolognese
Beef, Pork, & Veal Ragu, Rosemary, Baby Arugula, Shaved Parmesan

Penne Fra Diavolo
Baby Shrimp, Spicy Plum Tomato, Fresh Herbs, Grated Locatelli



MEDITERRANEAN DISPLAY

Stuffed Grape Leaves, Marinated Artichokes, Mixed
Olives, Roasted Red Peppers, Sun-Dried Tomatoes,
Greek Feta
Traditional Hummus, Tzatziki, Baba Ganoush, Olive Tapenade
Grilled Naan, Toasted Baguette, EVOO



TIER 6

SALAD

Traditional Garden Salad (GF, DF)

Spring Mix, Cucumber, Carrot, Tomato, Balsamic Vinaigrette

Caesar Salad

Crisp Romaine, Parmigiano Reggiano, Asiago Croutons, Citrus-Caesar Dressing

Arugula Salad (GF)

Arugula, Mandarin Oranges, Golden Raisin, Toasted Walnuts, Shaved Parmesan, Raspberry Vinaigrette

Romaine Salad (GF)

Fresh Romaine, Strawberries, Blueberries, Sunflower Seed, Crumbled Goat Cheese, Tropical Fruit Vinaigrette

Baby Spinach Salad

Baby Spinach, Strawberries, Creamy Brie, Crisp Shallot, Dried Apricots, Poppy Seed Vinaigrette

Harvest Salad (GF)

Mixed Greens, Cranberry, Crumbled Feta, Toasted Almond, Citrus Vinaigrette

Savory Spinach Salad

Applewood Smoked Bacon, Candied Walnuts, Craisins, Crumbled Gorgonzola, Fig Vinaigrette



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COLUMBIA GRAND



TIER 6

ENTRÉES

BEEF

Peppercorn Crusted Filet Mignon (GF, DF)
Traditional Red Wine Demi-Glacé

Herb Marinated & Grilled Filet Mignon (GF, DF)
Exotic Mushroom & Shallot Gremolata

Burgundy-Soy Marinated Flank Steak (GF, DF)
Chimichurri Sauce

Braised Short Rib (GF)
Chili-Cocoa Demi Glacé

Grilled Shoulder Steak (GF)
Traditional Bistro Sauce

FISH

Oven Roasted Salmon (GF)
Stone Ground Mustard Cream Sauce

Herb Crusted Baked Cod (DF)
Puttanesca Salsa

Panko Crusted Salmon
Lemon-Basil Cream Sauce

Pan Seared Barramundi (GF, DF)
Pineapple-Mango Cucumber Salsa

Blackened Atlantic Salmon (GF)
White Wine Citrus Glaze

Baked Crab Stuffed Flounder +\$4.00/pp
Citrus Beurre Blanc

Broiled Jumbo Lump Crab Cake (DF) +\$8.00/pp
Sweet Corn Salsa, Classic Remoulade

POULTRY

Classic Chicken Piccata (GF, DF)
Topped with Capers and Fresh Herbs, Lemon-White Wine
Chicken Jus
Panko-Crusted Parmesan Chicken Cutlet
Champagne Cream Sauce

Caprese Chicken (GF)
Confetti Tomatoes, Fresh Mozzarella & Basil Finished with Aged
Balsamic Reduction
Herbed Marinated Chicken Breast (GF)
White Wine-Apricot Cream Sauce Topped with an Apple,
Cranberry, & Almond Salsa
Pan Roasted Chicken Florentine (GF)
Sautéed Spinach, Parmigiano Reggiano & Gruyère Mornay
Sauce
Grilled Chicken Marsala (GF, DF)
Exotic Mushroom, Roasted Shallot, Marsala Chicken Jus

Rustic Roasted Airline Chicken Breast (GF, DF)
Herbed-Madeira Chicken Jus

Oven Roasted Chicken Oscar (GF) +\$5.00/pp
Topped with Asparagus & Sweet Crab Tarragon Cream Sauce

VEGETARIAN

Tri-Color Tortellini (V)
Cremeni Mushroom, Sundried Tomato, Spinach, Roasted Garlic
Cream Sauce

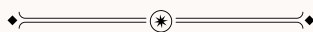
Stuffed Eggplant (GF, DF, VE)
Cashew Ricotta, Spicy Tomato Sauce, Pine Nut & Golden Raisin
Gremolata

Ravioletti (V)
Roasted Tomato, Zucchini, Squash, Vodka Blush Sauce

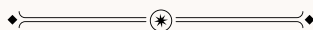
Seared Cauliflower Steak (GF, DF, VE)
Chimichurri Sauce



ALL TIERS



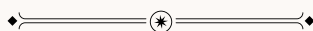
DESSERT



ICE CREAM SUNDAE STATION

Vanilla & Chocolate Ice Cream

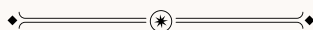
Accompanied by Crushed Oreos, Chocolate Chips, M&Ms, Rainbow, Sprinkles, Chocolate Jimmies, Whipped Cream, Chocolate Sauce



SHORTCAKE STATION

Buttery Pound Cake Slices

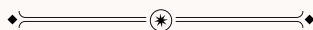
Accompanied by Fresh Mint, Honey Drizzle, Strawberry Compote, Peach Jam & Vanilla Bean Whipped Cream



CHEESECAKE STATION

New York Cheesecake

accompanied by Graham Cracker Crumble, Chocolate Chips, Crushed Oreos, Raspberry Coulis, Lemon Curd & Whipped Cream



MINI DESSERT STATION

Title
description





BAR PACKAGE

SPIRITS

Tito's Vodka
Stoli Citrus Vodka
Hendrick's Gin
Corazon Silver Tequila
Bacardi Silver Rum
Captain Morgan's Spiced Rum
Jack Daniels Tennessee Whiskey
Southern Comfort Black
Tullamore Dew Irish Whiskey
Kentucky Tavern Bourbon
Sweet & Dry Vermouth
Triple Sec
Grand Marnier
Kahlua Aperol

BEER

Miller Lite
Corona
Yuengling Lager
Sly Fox IPA
Add Stateside OR Surfside +\$5pp

RED WINE

choice of 2

Cabernet Sauvignon
Pinot Noir
Merlot

WHITE WINE

choice of 2

Chardonnay
Pinot Grigio
Sauvignon Blanc
Moscato

Sparkling Wine Included

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T H A N K Y O U !

WHAT'S NEXT

I hope this guide gave you a clear picture of what's included and how we make events easy, enjoyable, and stress-free here at Columbia Grand. Have questions? Or ready to come in for a tour? I'd love to help you start planning!



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