



2011 Cocktail Reception Menus

On behalf of the entire staff we would like to thank you for considering The Crossings at Carlsbad as the host site for your memorable event. The 28,000 square foot clubhouse and surrounding grounds were designed with your special event in mind. Our regal clubhouse features seating for up to 300 people in addition to a tent setting for 200, both with panoramic views of the golf course, rolling vistas and the Pacific Ocean.

Menu Planning

Current prices are indicated on the enclosed menus. No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source without permission from the Director of Catering Sales and Events. The Crossings reserves the right to charge for these privileges.

Alcoholic Beverage Policy

Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of The Crossings to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. The Crossings employees also have the right to refuse alcohol service to any person, who in the server's judgment appears intoxicated.

Service Charge & Sales Tax

A 20% service charge will be added to the entire cost of the banquet. The 20% service charge is subject to 8.75% (or current state sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

Seating

Seating will be at round tables that seat 8-10 people, unless otherwise requested. Special seating diagrams with numbers are available for assigned seating. Arrangements with our catering office are necessary if you require assigned seating. Head, gift, cake and prize tables will be available with arrangements made prior to event.

Security

Private security is not available. In the event The Crossings does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

Deposit & Cancellation

A \$1,000.00 deposit and signed reservation agreement are required at the time of booking your function. All deposits are non-refundable.

Payments & Guarantee

A second payment of 50% of the estimated total is due 3 months prior to your event and final payment and a \$500.00 security deposit is due 7 business days prior to your event. The \$500.00 security deposit will be fully refunded the first business day after your event, at the time the event is cleared of any significant damage. At the time of final payment, there will be a final walk-through and arrangements will be made for the final guarantee. Final payment must be paid with cash, cashier's check or credit card.

All menus are subject to a 20% service charge and 8.75% sales tax.

Minimums

For the Roston Room, there is a \$1000.00 minimum for events held Monday-Thursday. There is a \$1500.00 minimum for events held on Fridays, Saturday Mornings, or Sundays. There is a \$3000.00 minimum for events held on Saturday Evenings.

For the Fireside Room, there is a \$2000.00 minimum for events held Monday-Thursday. There is a \$3000.00 minimum for events held on Fridays, Saturday Mornings, or Sundays. There is a \$4000.00 minimum for events held on Saturday Evenings.

For the Canyons Restaurant, there is a \$6000.00 minimum for events held Monday-Thursday. There is a \$8000.00 minimum for events held on Fridays, Saturday Mornings or Sundays. There is a \$10000.00 minimum for events held on Saturday evenings.

Liability

The Crossings reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. The Crossings does not assume any liability for personal property brought into the club or any property left at the conclusion of your event.

Banquet Hours and Banquet Room Rental Rates

Banquets are available in 3 hour increments. All events must end by midnight. Hours are to be negotiated between client and event coordinator. Extended hours are available for \$500.00 per hour.

Decorations

All candle decorations must be approved prior to the event. The Crossings does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings in the rooms. Glitter, Balloons & Confetti are not permitted.

Special Services & Vendors

The Crossings will provide recommendations for all your entertainment needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made with the approval of the Director of Catering Sales and Events.

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Reception Stations & Displays

Assorted Cookie and/or Brownie Display
2.50 Per Person

Candy Display
8 Assorted Colored Candies of Your Choice, Displayed in Glass Jars.
Presented with Plastic Bags.
3.00 Per Person

Chips, Salsa & Guacamole
3.50 Per Person

California Crudite
Seasonal Fresh Vegetables And Buttermilk Ranch
4.00 Per Person

Fresh Seasonal Fruit Display
4.50 Per Person

Assorted Crostini Station
Black Olive Tapanade, White Bean Roasted Pepper Hummus,
Tomato Basil Bruschetta
6.50 Per Person

Gourmet Salad Station
Mixed Spring Greens, Arugala and Spinach. Pears, Pomegranate Seeds, Roasted Beets and Sliced Strawberries.
Gorgonzola, Feta and Goat Cheese. Candied Walnuts and Pine Nuts.
6.50 Per Person

Slider Station
Cheeseburger and/or Pulled Pork Sliders
7.00 Per Person

Grilled Flatbread Station
Homemade Flatbread, Roasted Garlic, Assorted Spanish Olives, Black Olive Tapanade, Pimento Spread, Stuffed
Pequillo Peppers. Four Assorted Seasonal Salsas.
8.00 Per Person

International And Domestic Cheese Display
With Fresh Fruit, Sliced Baguettes, And Water Crackers
8.00 Per Person

Italian Antipasti Display
Sliced Italian Meats And Cheeses With Marinated Artichokes,
Roasted Peppers, Marinated Olives, Sliced Baguettes
8.00 Per Person

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Sundried Tomato & Pesto Torte
Assorted Crackers & Sliced Baguettes
135.00 Each
(Served Approx. 50 People)

Baked Whole Brie In Puff Pastry
2lb. French Brie Wheel, Dried Fruit And Nuts
Assorted Breads And Water Crackers
145.00 Each
(Serves Approx. 50 People)

Dungeness Crab And Artichoke Dip
With Baguettes
165.00 Each
(Serves 50 People)

Gourmet Nacho Bar
Homemade Potato Chips, Scallions, Bacon Bits, Chicken, Cheddar Cheese, Jalapenos, Pico de Gallo, Sour Cream, Cojita
& Cheese Sauce
8.00 Per Person

Macaroni & Cheese Bar
Bacon, Chicken, Scallions, Truffle Oil, Mushrooms, Shaved Parmesan & Cheese Sauce
10.00 Per Person

Mashed Potato Bar
Apple Wood Bacon Bits, Blue Cheese, NY Cheddar
Green Onion, Crème Fraiche
10.00 Per Person

Paella Station
Chorizo, Mussels, Clams, Calamari, Shrimp and Scallops.
15.00 Per Person

Sushi Display
Assorted Sushi And California Rolls
Ginger, Soy, And Wasabi
4.50 Per Piece
(Minimum 100 Pieces Per Order)

Ice Cream Sandwich Station
Assorted Fresh Baked Cookies, Chocolate & Vanilla Ice Cream, Chocolate Syrup, Caramel Sauce & Sprinkles
8.00 Per Person

Assorted Dessert Display
Miniature Chocolate & Fruit Desserts Displayed with Fresh Berries
6.00 Per Person

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Hors D'oeuvre Menu
(Minimum order of 25 Pieces Per Item is Required)

<p>\$4.25++ each, tray passed</p> <p>Andouille Medallions in a Puff Pastry</p> <p>Chicken Skewers with Peanut Sauce</p> <p>Twice Baked Fingerling Potatoes with Applewood Bacon</p> <p>Tomato Basil Bruschetta</p> <p>Black Olive Tapanade Crostini</p> <p>Chicken Potstickers with Citrus Ponzu. Pork or Vegetable</p> <p>Smoked Trout on a Cucumber with Lemon Aioli</p> <p>California Roll with Wasabi, Ginger and Soy</p> <p>Crab & Ginger Rolls Orange & Ponzu Dipping Sauce</p> <p>Caprese Skewers Reduced Balsamic</p>	<p>\$5.00++ each, tray passed</p> <p>Marinated Beef Skewers with Mango Chow Chow</p> <p>Pulled Pork Sliders with Carrot Slaw</p> <p>Jerk Lamb Lollipops with Goat Cheese Fondue</p> <p>Ahi Tuna Tartar Citrus and Capers</p> <p>Mini Crab Cakes with Remoulade</p> <p>Coconut Lobster Skewers</p> <p>Brie & Pear Purses</p> <p>Rock Shrimp Ceviche Blue Tortilla Chip Cup</p> <p>Crab Stuffed Mushroom</p> <p>Smoked Salmon on Homemade Potato Chip, Crème Fraiche</p> <p>Bacon Wrapped Date Stuff with an Almond & topped with Blue Cheese</p> <p>Mini Tamales Blue Corn, Chicken, Mango & Ginger</p>	<p>\$5.75++ each, tray passed</p> <p>Ginger Glazed Chili Prawns</p> <p>Black Caviar on Fingerling Coins with Crème Fresh</p> <p>Poached Shrimp with Wasabi Cocktail Sauce</p> <p>Lobster & Filet Skewers</p> <p>Beef Carpaccio Spoon</p> <p>Wagyu Beef Sliders Brioche Bun, Truffle aioli, Applewood Smoked Bacon, Midnight Moon Gouda</p>
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