



## *2011 Wedding Packages*

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 250 people in addition to a tent setting for 300, both with panoramic views of the golf course, rolling vistas and the Pacific Ocean.

### *Menu Planning*

Current prices are indicated on the enclosed menus. All menu prices are subject to change. No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source without permission in writing 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 21% service charge will be added to the entire cost of the banquet. The 21% 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 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 \$1,500.00 deposit and signed reservation agreement are required at the time of booking your function. All deposits are non-refundable and non-transferable. If you cancel an event within 90 days the full estimate of the event is due at cancellation.

### ***Payments & Guarantee***

A second payment of 50% of the estimated total is due 6 months prior to your event and final payment and a \$500.00 security deposit is due 10 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. If you do not supply a final guaranteed number by the due date provided your original contracted guest estimate will serve as your final guarantee. Final payment must be paid with cash, cashier's check or credit card. All events require a credit card on file for additional charges.

### ***Minimums***

There is a \$5,000 minimum for weddings held Monday-Thursday and Saturday mornings, an \$8,000.00 minimum for weddings held on Fridays and Sundays and a \$10,000.00 minimum for weddings held on Saturday evenings.

Minimums exclude ceremony fees. Minimums exclude tax and service charge.

### ***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. Any items left on property following your event may be disposed of or used, at the discretion of The Crossings.

### ***Banquet Hours and Banquet Room Rental Rates***

Events packages are available in 5 hour increments. Morning times are 10:00 am to 3:00 pm. Evening hours for the banquet room are any time after 5:00 pm, or one and one-half hour prior to sunset during fall and winter months. All events must end by midnight.

Hours are to be negotiated between client and Director of Catering Sales and Events. Non-package events or extended wedding package hours are available for \$500.00 per hour.

### ***Decorations***

All candle decorations must be approved prior to the event, in accordance with San Diego Fire Code. 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. No glitter, confetti or balloons are permitted. Due to the surrounding habitat, only real flower petals are permitted on the Ceremony Lawn. All vendor items and personal items must be removed at the conclusion of your event or will become property of the Crossings.

### ***Special Services & Vendors***

The Crossings will provide recommendations for all your vendor 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 in writing from the Director of Catering Sales and Events.

## Packages

All packages subject to 21% service charge and state tax

### Gold

\$76.95++

Soup or Salad

Choice of Two Entrées

Choice of One Vegetarian Entrée

Complimentary Food Tasting

5 Hour Banquet Room Rental

Complimentary Golf Rounds  
(Twosome)\*

Selection of Hors d'oeuvres  
\*2 selections

Champagne/Cider Toast

One Hour Hosted Soft Bar  
(House Wine, Draft Beers, Soft Drinks).  
\*See Bar Packages for Other Options

Bartenders

Wedding Cake  
Butter Cream Frosting

Cake Cutting

Dance floor

Coffee ☺ Hot Tea Bar

### Platinum

\$89.95++

Soup or Salad

Choice of Two Entrées,  
One Duet Plate or Stations

Choice of One Vegetarian Entrée

Complimentary Food Tasting

5 Hour Banquet Room Rental

Complimentary Golf Rounds  
(Twosome)\*

Selection of Hors d'oeuvres  
\*3 selections

Champagne/Cider Toast

One Hour Hosted Soft Bar  
(House Wine, Draft Beers, Soft Drinks).  
\*See Bar Packages for Other Options

Bartenders

Floor Length Linens  
Ivory or White

Wedding Cake  
Butter Cream Frosting

Cake Cutting

Dance Floor

Gourmet Coffee ☺ Hot Tea Bar  
Flavored Syrups, Chocolate Shavings,  
Whipped Cream, Etc.

Chocolate Fondue Fountain

Mahogany Chiavari Chairs

### Diamond

\$107.95++

Soup or Salad

Choice of Two Entrées,  
One Duet Plate or Stations

Choice of One Vegetarian Entrée

Complimentary Food Tasting

5 Hour Banquet Room Rental

Complimentary Golf Rounds  
(Foursome)\*

Selection of Hors d'oeuvres  
\*4 selections

Champagne/Cider Toast

First Wine Pour with Dinner

One Hour Hosted Premium Bar  
(House Wine, Draft Beers, Premium Liquor).  
\*See Bar Packages for Other Options

Bartenders

Upgraded Floor Length Linens

Wedding Cake  
Butter Cream or Fondant

Cake Cutting

Dance floor

Gourmet Coffee ☺ Hot Tea Bar  
Flavored Syrups, Chocolate Shavings,  
Whipped Cream, Etc

Chocolate Fondue Fountain

Mahogany Chiavari Chairs

\*Free Golf Rounds Can Be Redeemed Sunday-Thursday or 50% Off Regular Rates Friday and Saturday.

## *First Course Selections*

### *Butter Lettuce Wedge*

Cherry Tomatoes, Bacon,  
Buttermilk Dressing

### *Mixed Greens Salad*

Sun Dried Cranberries, Goat cheese.  
Pine nuts, Red Wine Vinaigrette

### *Canyons Caesar Salad*

Sliced Strawberries, Homemade  
Garlic Croutons & Parmesan

### *Spinach and Mushroom Salad*

Balsamic Mushrooms, Oven Dried  
Tomatoes, Goats Cheese

### *Exotic Mushroom Soup*

Pancetta, Brie Crouton

### *Butternut Squash Soup*

Nutmeg, Basil Oil

### *Corn and Rock Shrimp*

#### *Bisque*

Cilantro Crème Fresh

### *Tomato Soup*

Grilled Cheese crouton

## Entrée Selections

### Gold Package

Herb Roasted Chicken Breast  
Garlic Mashed Potatoes, Bleu  
Lakes, Natural Jus

Roasted Chicken Breast  
Exotic Mushroom Risotto,  
Prosciutto, Mushroom Sauce

Prime Grilled Flat Iron Steak  
Rosemary Roasted Potatoes,  
Asparagus, Truffle Aioli

Mahi-Mahi  
Mango Jasmine Rice, Baby Bok  
Choy, Ginger Glaze

### Platinum Package

Swordfish  
Purple Rice,  
Mango Chow Chow Relish

Pan Seared Atlantic Salmon  
Baby Potatoes, Asparagus,  
Raspberry Vinaigrette

London Grilled Sirloin  
Porta Bellini, Horseradish  
Mashed Potato, Béarnaise

Petite Filet & Split Lobster  
Truffle Pencil Asparagus,  
Bacon Mashed Potatoes

Lobster Ravioli  
Vanilla Beurre Blanc, Micro  
Greens, Meyer Lemon

### Diamond Package

New Zealand Rack of Lamb  
Rosemary Scented Mashed  
Potatoes, Asparagus, Natural  
Jus

Seared Alaskan Halibut  
Dungeness Crab Beurre Blanc,  
White Asparagus, Bacon  
Truffle Mashed Potatoes

Grilled Filet Mignon  
Red Chard, Purple Garlic  
Potatoes, Truffle Butter

Veal Chop  
Sweet Potato Mashed, Sweet  
Fried Onion, Demi-glace  
Butter Sauce

*Vegetarian*

*Exotic Mushroom Ravioli*

Arugula, Pine nuts, Balsamic Gastrique

*Stuffed Portabella Mushroom*

With Goat Cheese & Red Pepper On  
A Bed of Baby Arugula

*Vegetarian Penne Pasta*

Marinated Artichokes, Roasted Peppers, Tomato Sauce

*Butternut Squash Ravioli*

Maple Butter Sauce

*Children*

Includes fresh fruit salad

*Chicken Fritter Strips & French Fries*

*Grilled Cheese*

*Penne Pasta & Marinara*

\$ 24.99

## Stations

### *Salads (Choice of One)*

Mixed Greens and Goats Cheese  
Sun dried Cranberries, Pine nuts,  
Red Wine Vinaigrette

Canyon's Caesar Salad  
Garlic Croutons, Parmesan,  
Strawberries

Spinach and Mushroom Salad  
Balsamic Mushrooms, Oven  
Dried Tomatoes, Goats Cheese

Iceberg Wedge  
Blue Cheese, Bacon, Grape  
Tomato, Thousand Island

### *Side Dishes (Choice of Two)*

Mashed Potatoes  
Scallions, Bacon, Pine nuts, Sour  
Cream, NY White Cheddar &  
Point Reyes Blue Cheese

Seasonal Grilled Vegetables

Macaroni & Cheese  
Crispy Shallots, Bacon, Point  
Reyes Blue Cheese, Pine nuts,  
Oven-Dried Tomatoes, Fiscallini  
Cheddar, Black Garlic, Pancetta  
& Truffle Oil

Risotto  
Oven-Dried Tomatoes, Sautéed  
Mushrooms, Caramelized Onions,  
Pancetta

Polenta  
Caramelized Onions, Pancetta,  
Oven-Dried Tomatoes, Sautéed  
Mushrooms, Parmesan Cheese

### *Entrees (Choice of Two)*

Herb Roasted Chicken  
Prosciutto, Exotic Mushrooms,  
Sage Cream

Sea Bass  
Tropical Salsa

Seafood Cioppino  
Fresh Caught Fish, Mussels,  
Shrimp, Tomato Fennel Broth

Grilled Beef Medallions  
Red Wine Reduction, Exotic  
Mushrooms, Bleu Cheese

### *Additional Carving Items. \$9.95pp++ (Choice of One)*

Prime Rib  
with Natural jus, Horseradish

Turkey Breast  
With Pan Gravy

Glazed Pork Loin  
with Whole Grain Honey  
Mustard

Rack of Pork  
with Apple Chutney

Rack of Lamb  
Herb Crusted, Basil Mint Pesto

Black Forest Ham  
Honey Raison Sauce

Prime Top Round Roast  
Pesto Crusted with Au Jus

Tenderloin of Beef  
Au Jus, Horseradish

# Hors d'oeuvre Menu

All packages subject to 20% service charge and tax

## Gold

Andouille Medallions in a Puff Pastry

Chicken Skewers with Peanut Sauce

Twice Baked Fingerling Potatoes with Applewood Bacon

Tomato Basil Bruschetta

Black Olive Tapanade Crostini

Chicken Potstickers with Citrus Ponzu. Pork or Vegetable

Smoked Trout on a Cucumber with Lemon Aioli

Caprese Skewers  
Reduced Balsamic

## Platinum

Marinated Beef Skewers with Mango Chow Chow

Pulled Pork Sliders with Carrot Slaw

Jerk Lamb Lollipops with Goat Cheese Fondue

Ahi Tuna Tartar Citrus and Capers

Mini Crab Cakes with Remoulade

Coconut Lobster Skewers

Brie & Pear Purses

Rock Shrimp Ceviche  
Blue Tortilla Chip Cup

Crab Stuffed Mushroom

Smoked Salmon on Homemade Potato Chip, Crème Fraiche

Bacon Wrapped Date  
Stuff with an Almond & topped with Blue Cheese

Mini Tamales  
Blue Corn, Chicken, Mango & Ginger

## Diamond

Ginger Glazed Chili Prawns

Black Caviar on Fingerling Coins with Crème Fresh

Poached Shrimp with Wasabi Cocktail Sauce

Lobster & Filet Skewers

Beef Carpaccio Spoon

Wagyu Beef Sliders  
Brioche Bun, Truffle aioli,  
Applewood Smoked Bacon,  
Midnight Moon Gouda

Crab & Ginger Rolls  
Orange & Ponzu Dipping Sauce

California Roll with Wasabi, Ginger and Soy

*Additional Pieces*  
*\$4.25++ each,*  
*tray passed*

*Additional Pieces*  
*\$5.00++ each,*  
*tray passed*

*Additional Pieces*  
*\$5.75++ each,*  
*tray passed*

## ***Beverage Packages***

*(Charged Per Guest)*

*All packages subject to 21% service charge and state tax*

### ***Premium Hosted Bar***

*Premium Liquors, House Wine, Imported & Domestic Beers, House Champagne, Soft Drinks and Mineral Water*

*(Shots not included)*

<i>One Hour</i>	<i>\$16.00</i>
<i>Two Hours</i>	<i>\$21.00</i>
<i>Three Hours</i>	<i>\$25.00</i>
<i>Four Hours</i>	<i>\$28.00</i>

### ***Well Hosted Bar***

*Well Liquors, House Wine, Domestic & Draft Beers, Soft Drinks and Mineral Water*

*(Shots not included)*

<i>One Hour</i>	<i>\$13.00</i>
<i>Two Hours</i>	<i>\$18.00</i>
<i>Three Hours</i>	<i>\$22.00</i>
<i>Four Hours</i>	<i>\$25.00</i>

### ***Soft Hosted Bar***

*House Wine, Draft Beers, Soft Drinks and Mineral Water*

<i>One Hour</i>	<i>\$10.00</i>
<i>Two Hours</i>	<i>\$15.00</i>
<i>Three Hours</i>	<i>\$19.00</i>
<i>Four Hours</i>	<i>\$22.00</i>

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## *ADDITIONAL SERVICES*

### *Event Coordinator*

Our on-site event Coordinator fee is \$500.00++. Fee includes the following: a food tasting, pre-event meetings with Coordinator to discuss details of the reception (and ceremony if applicable). The Coordinator will arrive 3 hours prior to your event, will create a room diagram to organize the cake placement, head table, guest table, dance floor, etc., will be responsible for arranging place cards, gift table, guest book and favors, will create an event itinerary and work with all vendors to stay on schedule. In addition, the Coordinator handle any event day trouble-shooting to ensure that your day is very special for you and your guests.

### *Wedding Ceremonies*

Wedding Ceremony Site fee is \$1,500.00++.

Includes white, cushioned, folding chairs, white linen runner, white lattice arch and beautiful views

### *Specialty Linens*

See Event Coordinator for swatches

### *Upgraded Fondue Fountain*

Flavored & Premium Chocolate, two additional dipping items

\$2.00++ per person

### *Chocolate Dipped Strawberries*

Served with each piece of wedding cake

\$3.50++ per person

### *Chocolate Initials*

Written on Cake Plates

\$2.00++ per person

### *Strawberries in Champagne Glasses*

Strawberries or Raspberries floating in your champagne toast

\$2.00++ per person

### *Candle Treatment*

Ivory or White Candles in Assorted Sizes throughout Event Space

\$300.00 - \$750.00++

### *Wedding Monogram Window Decals*

\$75.00++

### *Ceremony Site Beverage Station*

Water, Iced Tea & Lemonade

\$2.00++ per person

### *Audio Visual*

Projector and Projection Screen

\$300.00++

### ***Chivari Chairs***

White, Gold, Silver, Natural or Black  
(Some packages include mahogany chivaris with ivory pads)

\$11.50++ per chair

### ***Chair Covers***

\$6.00++ per chair

### ***Belly Ups***

\$13.50++ per table

### ***Portable Bar Service for Terrace Cocktails***

\$500.00++

### ***Plate Chargers***

Variety of Gold, Silver and White designs

\$8.00++ per person

### ***Staging for Head Table***

Prices vary depending on size of bridal party

### ***Ice Carvings***

Price dependent on design and size

### ***Designer Dance Floor***

Black and White, All Black or All White

Price dependent on size

### ***Valet Parking***

Parking is available free of charge. Valet parking can be arranged at an additional fee.

Pricing dependent on guest count and duration of the event.

### ***Canyons Reserve Wine List***

Upon request we can provide a hand-selected wine list from vineyards around the world.

***Corkage Fee is \$15.00 per Bottle for Outside Wine***