

CROSSWINDS

GOLF & COUNTRY CLUB

Weddings



Candace Naidoo Photography

Crosswinds Golf & Country Club is located on 200 acres of lush rolling hills, with 100 year old trees, pretty ponds, and surrounded by the rugged cliffs of two of the most spectacular points on the Niagara Escarpment Rattlesnake Point and Mount Nemo. Such a breathtaking setting makes this golf course the perfect spot to tie the knot.

Crosswinds Golf & Country Club is a public golf course so everyone is welcome. We are committed to providing you & your guests with the highest standard of service and the finest quality of food. We offer a wide selection of gourmet meals created by our Executive Chef Dino Graziotto, served by our attentive and courteous Event Servers. Your guests will continue to comment on how excellent the food was long after your wedding.

Weddings at Crosswinds include the following features:

- Exclusive use of the Grand Hall for your Wedding, we host only one wedding at a time
- Exclusive use of Crosswinds 1st Tee Patio for your outdoor Cocktail Hour
- Chauffeur service on our 6-seater limousine golf cart for photography by the escarpment, ponds, bridges, gazebos & other pretty areas
- LCD projector with a 10-foot retractable screen for video presentations
- Cordless microphone with speaker system and podium in the Grand Hall for speeches
- Staging for the Head Table
- Votives and tea lights for guest tables, uplighting in the Grand Hall
- Complimentary wedding cake cutting and late night coffee & tea service
- A complimentary tasting for two
- Four complimentary rounds of golf with power carts on our 18-hole golf course

Thank you for considering Crosswinds Golf & Country Club. We bring years of experience to help you plan and execute your wedding to the highest level of success. We look forward to the opportunity to make your wedding a very special memory.

Sincerely,
Heather Myronyk
Events Manager
Crosswinds Golf & Country Club
905-319-5991 x221
heather@crosswindsgolf.com



CROSSWINDS OUTDOOR CEREMONY & GRAND HALL IN THE CLUBHOUSE

Crosswinds Outdoor Ceremony Area

A breathtaking area surrounded by 100 year old trees, a winding creek and a magnificent view of Rattlesnake Point. The aisle starts with a quaint little cedar bridge that sits over a cobblestone lined stream, and continues along a beautiful enclave of manicured grass to the ceremony area next to a beautiful cedar pergola and seventy foot tall maple trees.

We set up Crosswinds white folding chairs for your guests, as well as a signing table and program table covered in white linen. We provide a microphone and speakers for your minister, as well as electrical power for your DJ or musicians. The ceremony area is private & stunning, the perfect setting for exchanging your vows.

Capacity: 170; Ceremony Area Fee: \$750

Crosswinds Grand Hall

Step through the wide doors of the Grand Hall, and its magnificence will take your breath away. High ceilings and floor-to-ceiling windows offer a breathtaking view of the golf course and its horizons. On a clear day, endless golf greens make you feel as though you and your guests are dining in the middle of the golf course itself! Our décor has a stunning upscale elegance; its neutral tones allow you to add as much or as little décor as you wish.

Crosswinds Grand Hall includes:

- Room set up with guest tables & dance floor, Royal Doulton china, fine cutlery, and stemware
- White floor length linens for the guest tables and the option of white or black napkins
- White skirting for the late night, gift or place card tables
- Table numbers with stands, and easels for pictures or your seating chart
- During Cocktail Hour, your guests have exclusive use of our licensed Outdoor Patio overlooking our 1st Tee, pond & water fountain, with an outdoor sound system to play your own music, and an outdoor bar for your guests convenience

Capacity: 170 with dance floor; Room Rental Fee: \$750



CROSSWINDS WEDDING PACKAGE & PRICING INFORMATION

Our Wedding Package and pricing is designed to give you the freedom of choosing how you would like to serve your guests. You can create your own package with your choice of Hors D'oeuvres, Dinner Menu, Late Night Menu, and Bar. Our packages start at \$100 per person (plus tax & gratuity), which means that you can choose any Menu & Bar options that you would like to meet the minimum.

We recommend that you take some time to decide what you would like to serve your guests at your wedding. We have provided many options to suit your different needs, and your family's unique way of celebrating. The following sample illustrates how one couple chose to celebrate their wedding, meeting the minimum per person, and providing their guests with a wonderful experience:

Cocktail Reception

Various Served Hot & Cold Hors D'oeuvres (4 per person)	\$10
Stationary Cheese Board Display	\$198*

Dinner Menu

3 Course Meal including dinner rolls with whipped butter, Mixed Baby Greens with Poppy Seed Dressing, Bacon Wrapped Filet Mignon & Grain Fed Breast of Chicken Supreme with oven roasted potatoes & a medley of vegetables, Apple Blossom served with freshly brewed coffee or tea	\$49
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Late Night Menu

Supreme & Margherita Pizza (7)	\$150*
Fruit & Berry Display	\$140*
Mini Cookies (4 Dozen)	\$40*
Freshly Brewed Coffee & Tea	Complimentary

Bar

8 Hours Basic Bar: 1 Cocktail Hour Beer, Wine & Liquor, 3 Hours Unlimited Wine & Non-Alcoholic Drinks during Dinner, 4 Hours Beer, Wine & Liquor after Dinner	\$38
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Per Person Total \$102.53 plus tax & gratuity

Note: Our Menu is priced per person and by item. Add non per person items and divide by the total number of guests for the per person amount. This sample is based on 100 guests. *\$198 + \$175 + \$140 + 40 = \$553 divided by 100 = \$5.53 per person; Per Person Total: \$10 + \$49 + \$38 + 5.53 = 102.53



Prices do not include HST or 15% gratuity and are subject to change.

www.crosswindsgolf.com

CROSSWINDS
GOLF & COUNTRY CLUB

COCKTAIL RECEPTION MENU

HORS D'OEUVRES SERVICE

Hot

Petite Beef Wellington
Vegetarian Spring Rolls
Mushroom Risotto Croquettes
Peppercorn Beef Satay
Grilled Tandoori Chicken Satay
Whipped Brie Canapé
Curried Vegetable Samosas
Prosciutto Wrapped Melon with Port
Soup Shot: Butternut Squash or
Roasted Red Pepper
Golden Shrimp with Sweet Chili Glaze
Spinach & Feta Spanakopita

Bacon Wrapped Scallops
Sirloin Slider with Chipotle Aioli
Camembert Fritters

Cold

Tomato Bruschetta Crostini
Smoked Salmon Canapé
Soup Shot: Gazpacho
Stacked Bocconcini, Tomato & Basil
Chilled Jumbo Shrimp Shots
Goat Cheese & Sundried Tomato Crostini
Mini Crudité & Dip

\$8 (3 per person); \$10 (4 per person)

Please choose up to 5 different types of Hors D'oeuvres

HORS D'OEUVRES ON DISPLAY

Jumbo Cocktail Shrimp

Poached Black Tiger Shrimp served with
cocktail sauce & lemons \$215 - 100 pieces

Baked Wheel of Brie

Double Crème, 13-inch wheel of brie baked in
puff pastry; Sweet Brown Sugar & Pecans or
Savoury Garlic Rosemary \$180

Smoked Salmon Platter

Served with cream cheese, red onions, capers,
lemon wedges and fresh baguette
25 guests \$100

Crudité's & Dip

Fresh cut medley of vegetables
with blue cheese & ranch dip
Small - 40 guests \$90; Large - 80 guests \$175

Fruit & Berries

Small - 40 guests \$140; Large - 80 guests \$275

Imported & Domestic Cheese Board

Double Cream Brie, Rosenborg Blue, Jalapeno
Havarti & Cheddar with assorted crackers,
garnished with strawberries & grapes
Small - 40 guests \$198; Large - 80 guests \$390

Artisan Cheese Board

Oka, Champfleury, Chevrita, 3 Year Aged
Cheddar & Rondou Triple Crème
garnished with nuts & dried fruit
125 - 1 kg - 30 guests

Sushi or Oyster Bar

Market Price

Antipasto Bar

Mediterranean favourites including
grilled vegetables, roasted sweet peppers,
marinated mushrooms, artichoke hearts, Roma
tomatoes, salami, capicola, bocconcini
cheese & fresh baguette
\$8pp - minimum 40 guests

We recommend a combination of Served Hors D'oeuvres & Displayed Hors D'oeuvres for your guests.

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CROSSWINDS
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CROSSWINDS WEDDING DINNER

MENU SUGGESTIONS

The following Entrées include 3 courses starting with dinner rolls & whipped butter, your choice of Soup or Salad, Entrée & Dessert with coffee or tea
Additional courses are available if you would like for your guests

SALADS

Mixed Baby Greens with cucumbers, julienned carrots, cherry tomatoes & balsamic vinaigrette or poppy seed dressing

Classic Caesar with romaine, herb croutons & zesty parmesan dressing

Mesclun Greens with strawberries, mandarin oranges & red wine vinaigrette

Add crumbled Feta, Blue Cheese, shaved Parmesan, Goat Cheese, toasted almonds or candied pecans \$1 each per person

SOUPS

Fire-Roasted Red Pepper

Yukon Gold Potato and Leek

Maple Roasted Carrot & Ginger

Roasted Butternut Squash

ENTRÉE SELECTIONS

Bacon Wrapped Filet Mignon 5oz

& Chicken Supreme 6oz

with roasted garlic and merlot demi-glaze \$49

Roast Prime Rib of Beef 10oz

served with Yorkshire pudding and herb jus \$47

Chicken Supreme 8oz

& Grilled Tiger Shrimp

with rosemary and garlic herb jus \$45

Alberta AAA Striploin Steak 8oz

& Grilled Tiger Shrimp

with Madagascar peppercorn sauce \$50

Pan-Seared Atlantic Salmon 8oz

& Chicken Supreme 6oz

with lemon & chive white wine cream sauce \$46

Beef Tenderloin 7oz

with brandy cream sauce \$52

Chicken Supreme 8oz

with rosemary & garlic herb jus \$40

Chicken Supreme 6oz & Veal Cutlet

with peppercorn cream demi-glaze \$44

Mixed Grill Trio

Filet Mignon 4oz, Chicken Supreme 6oz & Shrimp with roasted garlic & merlot demi-glaze \$52

Prices are per person. Prices do not include HST or 15% gratuity and are subject to change.
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CROSSWINDS WEDDING DINNER MENU SUGGESTIONS

SIDE SELECTION

Oven-Roasted Potatoes
Garlic Mashed Potatoes
Tame and Wild Rice
Whipped Yukon Gold & Sweet Potatoes
Herb Infused Orzo

SIDE VEGETABLE SELECTION

*Medley of Steamed
Vegetables or
Grilled Vegetables with
Yellow zucchini, red peppers
& asparagus Add \$2*

ADDITIONAL COURSES

Antipasto Plate Bocconcini, Kalamata olives, prosciutto & melon, grilled peppers & grape tomatoes on a bed of mixed greens \$7

Caprese Salad Vine ripened tomatoes with fresh mozzarella and basil leaves drizzled with balsamic & extra virgin olive oil \$7 or replace starter salad add \$2

Jumbo Shrimp in a martini glass with lemon and classic cocktail sauce \$7

Farfalle, Fusili or Penne with sauce selection: Tomato Basil, Alfredo, Rosé, alla Vodka with prosciutto, rosé sauce & parmesan cheese, or Roasted Red Pepper Cream \$6

Sorbet served before the Entrée as a palate refresher. Mango, Passion Fruit, or Lemon \$4

Soup or Salad as an additional course \$5



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CROSSWINDS WEDDING DINNER MENU SUGGESTIONS

VEGETARIAN SELECTIONS

Please choose one of the following for your guests; vegetarian entrées will be charged as main course selection:

Grilled Vegetables & Feta in Golden Phyllo

–
Teriyaki Vegetable Stir-Fry on a bed of
lomein noodles

–
Pasta Primavera with white wine cream
sauce, garlic and fresh herbs

–
Eggplant Parmigiana with layers of
eggplant, cheese & tomatoes

CHILDREN'S SELECTIONS

Infant to 6 years old
No Charge

Children 6 to 12 years old
Your choice of Entrée with an Ice
Cream Sundae \$20

Please choose one of the following:
Penne with Tomato Sauce
Chicken Fingers with French Fries
Smaller Portion of the Adult Entrée

Children 13 years of age and older
Adult Entrée

DESSERT SELECTIONS

Apple Blossom

Apples wrapped in flaky pastry topped with brown sugar & oats crumble served with crème anglaise

Molten Lava Chocolate Cake

Dark, moist, individual chocolate cake with a molten chocolate centre served warm

Tiramisu

Layers of mascarpone cheese and lady finger biscuits soaked in a dark roast coffee

Mixed Berries in a Sugar Snap Tulip Basket

Fresh berries on top of custard, in a sugar snap tulip basket with a dollop of whipped cream Add \$2

Dutch Chocolate Truffle & Raspberry Tartufo

Raspberry sorbet surrounded by rich chocolate gelato, dusted with dark cocoa

Crème Brûlée Cheesecake

New York style cheesecake together with a French custard baked on a buttery vanilla crust, topped with caramelized sugar

Toasted Pecan Tart

Classic sweet buttery filling & toasted pecan halves in a shortbread crust

Panna Cotta

Sophisticated yet simple creamy Italian dessert served with berry coulis

Prices do not include HST or 15% gratuity and are subject to change.

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CROSSWINDS LATE NIGHT MENU SUGGESTIONS

Oven-Baked Pizza

Pepperoni, Margherita or Supreme
\$25 each - serves approx. 10 guests
Minimum 4 pizzas

Mini Sliders

Mini beef burgers with chipotle aioli or
traditional condiments
\$30 per dozen - minimum 3 dozen

Imported & Domestic Cheese Board

Cheddar, Jalapeno Havarti, Rosenborg Blue &
Double Crème Brie with assorted crackers,
garnished with strawberries & grapes
Small - 40 guests \$198; Large - 80 guests \$390

Artisan Cheese Board

Oka, Champfleury, Chevrita, 3 Year Aged
Cheddar & Rondou Triple Crème garnished with
nuts & dried fruit \$125 - 1 kg - 30 guests

Crosswings

4 lbs of our famous chicken wings
individually served with carrots,
celery & blue cheese dip
12 servings \$44

Sweet Potato or Shoestring Fries

served in white single-serve boxes
\$2 per person - minimum 50 servings

Crudité's & Dip

Fresh cut vegetables served with ranch
& blue cheese dressing
Small - 40 guests \$140 Large - 80 guests \$175

Fruit & Berries

Small - 40 guests \$140; Large - 80 guests \$275

Chocolate Profiterole Tower

Custard filled profiteroles dipped in chocolate
& fused in a towering pyramid,
Small - 30 \$75; Large - \$145

Mini Cookies

Fresh baked white chocolate
macadamia, chocolate chip, double
chocolate chunk, or oatmeal raisin
\$10 per dozen - minimum 4 dozen

Chocolate Dipped Marshmallows

\$12 per dozen - minimum 4 dozen

Petit Fours Collection

An assortment of decadent pastries
\$36 per dozen - minimum 4 dozen

Chocolate Dipped Strawberries

Fresh strawberries dipped in decadent chocolate
\$30 per dozen - minimum 3 dozen

We have many options for you to create your own Sweet Table, Savoury Table or a combination of
Sweets & Savory Table. All suggested serving amounts are approximate.



Prices do not include HST or 15% Service Charge and are subject to change.
www.crosswindsgolf.com

CROSSWINDS
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CROSSWINDS BAR SELECTIONS

Basic Bar 8 Hours: 1 Cocktail Hour Beer, Wine & Liquor, 3 Hours Unlimited Wine & Non-Alcoholic Drinks During Dinner, 4 Hours Beer, Wine & Liquor after Dinner

Domestic Beer
Domestic Coolers
Rum, Gin, Rye, Vodka, Scotch, Peach Schnapps
Ontario VQA Wine
Virgin Cocktails, Soft Drinks & Juice

\$38 per person
Add \$6 for 1st extra hour of beer, wine & liquor, \$5 for 2nd extra hour, \$4 for 3rd extra hour

Basic Bar with Premium Beer \$43 per person

Premium Bar 8 Hours: 1 Cocktail Hour Beer, Wine & Liquor, 3 Hours Unlimited Wine & Non-Alcoholic Drinks During Dinner, 4 Hours Beer, Wine & Liquor after Dinner

Domestic, Premium & Imported Beer
Domestic Coolers
Rum, Gin, Rye, Vodka, Scotch, Whiskey, Peach Schapps,
Bailey's Irish Cream, Kahula, Drambuie, Southern Comfort,
Disaronno Amaretto, Sambuca Ramazzotti, Jose Cuervo Especial Tequila,
Chivas Regal, Glenlivet, Glenfiddich, St Remy Napoleon Brandy
International or Ontario VQA Wine
Virgin Cocktails, Soft Drinks & Juice

\$48 per person
Add \$8 for 1st extra hour of beer, wine & liquor, \$7 for 2nd extra hour, \$6 for 3rd extra hour

Host Bar Choose the items you would like for Open Bar for your guests, charged to your account based on consumption (minimum \$25 per person). Please inquire for our Beverage Menu & Wine List.

Signature Drink Choose a drink from items in your Bar Package with a certain theme or colour for your guests to enjoy throughout the night. Non-alcoholic signature drinks also available.

Champagne Toast \$2.50 per person or by the bottle; Brut Champagne, Cook's (California) \$30, Sparkling Henkell Trocken (Germany) \$40, Brut Imperial Champagne, Moet & Chandon (France) \$109, Dom Perignon Champagne, Moet & Chandon (France) \$249

We provide many different options for your bar. You can have open Basic or Premium Bar, Basic Bar with Premium Beer, Basic Bar with some Premium Bar items or Host/Consumption Bar.

Please ask for more details to find a Bar Package that suits your Wedding.

FREQUENTLY ASKED QUESTIONS

Do you have pictures of the Clubhouse and Outdoor Ceremony Area?

All the pictures in this Wedding Package are from previous weddings at Crosswinds and were all photographed onsite. To view other pictures, please visit our website at www.crosswindsgolf.com

Do you have a minimum per person and a minimum number of guests required for booking?

We require a minimum of \$100 per person (plus tax & gratuity) and a minimum of 100 adult guests. Please inquire about our other options if your group is smaller.

What happens if it rains during the outdoor ceremony?

We accommodate your guests in a Ceremony in our Grand Hall. We set up white chairs in rows in the centre of the room for about 30 guests, for your closest family and friends. As the dining room will already be set up, your guests will sit at the tables closest to the ceremony or at their table. Our floor-to-ceiling windows provide a beautiful backdrop for your ceremony. We light all the candles in the room, and the DJ can play music to provide the perfect setting.

Some couples have chosen to rent a tent for their outdoor ceremony if they were concerned about the weather. Please inquire if this is something you might like to do, as we can recommend some tent companies.

How are costs determined?

The total cost is determined by your Menu & Bar Selections, Room Rental fee, Ceremony fee (if applicable), SOCAN fee (www.socan.ca) & current tax. All food & beverages is subject to 15% gratuity. The SOCAN fee is \$41.13 (1-100 people), \$59.17 (more than 100 people), plus tax. We apply gratuity to costs before taxes. Room Rental and Outdoor Ceremony Fees are subject to current tax. We do not charge gratuity on Room Rental or Ceremony fee.

How much is the deposit?

We require a deposit of \$1000 to secure your booking. The deposit is non-refundable. This \$1000 also acts as a Damage Deposit. Possible damages could be to the carpet, furniture or other items belonging to Crosswinds Golf &

Country Club. If we find the facility in good standing after your wedding we refund the \$1000 within 5 business days.

How and when do we pay for the wedding?

We require full payment for all food & beverage expenses, as well as other fees ten (10) days prior to the event. This payment may be made by certified cheque, or a bank draft. We do not accept payment by credit card for the final invoice.

Are we able to request to have our own wine or bar beverages?

We would be pleased to look into ordering wine or liquor that may not appear on our list. Please ask for more details.

Can we bring in our own food?

No food is permitted to be brought in from outside Crosswinds Golf & Country Club. All our food is prepared by our Executive Chef. We pride ourselves in culinary excellence. Furthermore, no food prepared by Crosswinds Golf & Country Club is permitted to leave the premises. This is standard practice in the Food Service Industry.

Can we bring in our Wedding Cake?

Yes, this is one item you may supply. We are unable to serve the wedding cake for dessert, however we provide a complimentary cake cutting service along with complimentary coffee and tea for your Late Night table.

Do you offer a tasting?

We offer a complimentary tasting for two. Our Executive Chef prepares the meal that you would like to serve your guests for your wedding, along with the wine that you have chosen. Prime Rib is not available for tastings. More guests are welcome to join you for an additional fee, please inquire if this is something you are considering.

Do you have AV Equipment?

We are pleased to offer Crosswinds LCD projector, suspended from the ceiling and 10' automatic, retractable screen for your video presentation. We recommend using your laptop computer with our system. We also provide a cordless microphone and a podium at no extra charge.

What do you supply for guest tables? As part of the Room Rental fee, we provide floor length white linens for the tables, and your choice of white, or black napkins. We also have votive holders and tea lights for each table. Most often couples will then supply centerpieces and decorations that reflect their overall theme or colours for their wedding. Black and ivory floor length tablecloths are available for an additional fee.

Is your facility wheelchair accessible?

Yes. Our Outdoor Ceremony Area & Clubhouse are wheelchair accessible.

Where can we have our photos taken?

There are many beautiful locations at Crosswinds for photos. We have options for

family photos, wedding party photos, and special locations for the bride & groom. We provide a driver, and a 6 seater limousine golf cart for your wedding photos. Guests must be aware of and give way to the golfers at all times, and no high heels may be worn on the golf greens.

Do you have a recommended vendor list?

Yes we do. Please inquire if you are interested.

Can you provide me with references?

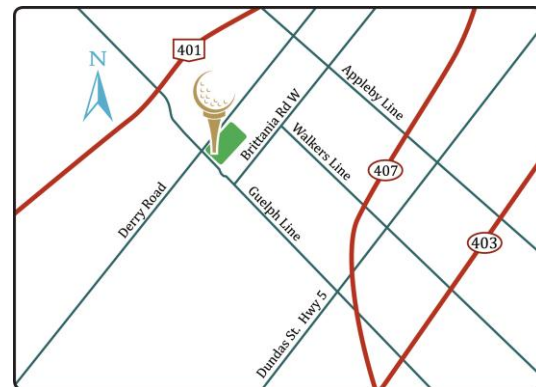
We would be very pleased to provide you with references of clients who have had their wedding at Crosswinds Golf & Country Club. Please inquire if you would like more information.

FINDING YOUR WAY TO CROSSWINDS GOLF & COUNTRY CLUB

From the QEW (approx. 16 km): Exit Guelph Line in Burlington, head north on Guelph Line past the village of Lowville and we are located on the right-hand side of Guelph Line just before Derry Road.

From the 401 (approx. 9 km): Exit Guelph Line, head south on Guelph Line and we are located on the left-hand side just south of Derry Road.

From the 407 (approx. 12 km): Exit Dundas Street in Burlington, head west on Dundas Street to Guelph Line and turn right. Head north on Guelph Line past the village of Lowville and we are located on the right-hand side of Guelph Line just before Derry Road.



Mailing Address: 6621 Guelph Line, Burlington, Ontario, L7P 0A9

Phone: 905-319-5991 Fax: 905-319-5992 Email: heather@crosswindsgolf.com

Clubhouse & Pebblestone Pub Restaurant Hours: 11am until evening daily during the golf season; Restaurant 905-319-5991 X224

Wedding Tours: Please email heather@crosswindsgolf.com or call 905-319-5991 X221

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