

New Pricing for
2012 includes
Complimentary
BBQ Lunch!

CROSSWINDS

GOLF & COUNTRY CLUB



Shotgun Tournaments ²⁰¹²

Welcome to Crosswinds Golf & Country Club

Thank you for your interest in hosting your Shotgun Tournament at Crosswinds Golf & Country Club. We are pleased to present our 2012 Shotgun Tournament Package.

Crosswinds Golf & Country Club is committed to providing the highest quality venue for your golf tournament. Our facility is unique to its environment and is backed by superior course conditions and outstanding guest service. Crosswinds Golf & Country Club is equipped with all the amenities you will need to round out an exceptional golf experience including: a full-service Pro Shop, driving range and practice putting greens, locker rooms with showers, restaurant with indoor and patio dining, and a breathtaking Grand Hall overlooking the Niagara Escarpment that can accommodate up to 180 seated guests. Crosswinds brings together the best in scenery, amenities, challenging play and service.

Our team appreciates the opportunity to work with you in 2012 and is dedicated to ensuring your event is a success. If you have any questions, please contact me and I will be glad to help.

Sincerely,
Richard Mascolo
Tournament Sales Agent
richard@crosswindsgolf.com
905-319-5991 ext 4



2012 Tournament Rates

	Full & Half Shotgun Tournaments	Full Shotgun Tournaments	Half Shotgun Tournaments
	Per Person Rate	Per 144 Golfers	Per 72 Golfers
April & October			
Monday ~ Thursday	\$50	\$7,200	\$3,600
Friday ~ Sunday	\$60	\$8,640	\$4,320
May			
Monday ~ Thursday	\$65	\$9,360	\$4,680
Friday ~ Sunday	\$72	\$10,368	\$5,184
June & September			
Monday, Tuesday	\$76	\$10,944	\$5,472
Wednesday, Thursday	\$83	\$11,952	\$5,976
Friday	\$90	\$12,960	\$6,480
Saturday, Sunday	\$100	\$14,400	\$7,200
July & August			
Monday, Tuesday	\$65	\$9,360	\$4,680
Wednesday, Thursday	\$83	\$11,952	\$5,976
Friday	\$90	\$12,960	\$6,480
Saturday, Sunday	\$100	\$14,400	\$7,200

All rates are subject to applicable taxes.

Full Shotgun & Half Shotgun Tournament Rates include:

- 18-Hole Green Fee + Complimentary Power Cart Sponsorship courtesy of Crosswinds
- Complimentary BBQ Lunch for all your Guests (See page 6 for menu choices)
- Complimentary Foursome of Golf with Carts for your Prize Table
- 15% Off Pro Shop Merchandise for all your Guests
- Welcome Signage on our Entrance LED Screen and On Course Signage Placement
- Dedicated Registration Area
- Personalized Closest to the Pin and Longest Drive Markers
- Personalized Cart Identification with Player's Names
- On Course Player Assistants & Tournament Coordinator
- Greeters & Bag Valets
- Scoring Assistance
- Bottle of Water: 2 Placed in Each Cart
- Complimentary Driving Range Balls and Exclusive use of Practice Areas
- Full-Service Locker Rooms including Showers and Towels
- Exclusive use of our Grand Hall, Pub and Patios
- Prize Tables, Table Linens and Table Skirting
- Microphone, Speaker System, Podium and Risers
- LCD Projector with 10-ft Retractable Screen for Video Presentations in the Grand Hall
- High Resolution JPEG Course Photos to help promote your Event

Options to Add to Your Tournament:

- Golf Club Rentals
- Master Account Charge Cards
- Logo'd Golf Shirts, Hats, Balls and other Gifts/Prizes
- Teaching Clinics

Note:

- Full Shotgun & Half Shotgun Tournaments have a 1pm start time and must include a Dinner Package
- Full Shotgun Tournaments will be charged the Per Person Rate x 144; up to 24 weekday Rain Checks will be issued if there are less than 144 golfers
- Half Shotgun Tournaments will be charged the Per Person Rate x 72; up to 12 weekday Rain Checks will be issued if there are less than 72 golfers
- Additional golfers over 144 for a Full Shotgun or over 72 for a Half Shotgun will be charged regular green fee and power cart rates.

Tournament Menu Selections ²⁰¹²



Breakfast Menus

CONTINENTAL BREAKFAST

MINIMUM OF 8 PEOPLE

Assortment of fresh muffins, croissants & mini danishes OR an assortment of fresh muffins & bagels served with butter, cream cheese and jams

Chilled fruit juices

Freshly brewed coffee & tea

\$10 PER PERSON

Sliced seasonal fruit & berries \$3 PER PERSON

Variety of yogurt \$2 PER PERSON

BREAKFAST BUFFET

MINIMUM OF 40 PEOPLE

Scrambled eggs, home-style potatoes, bacon & breakfast sausages

Assortment of fresh muffins & croissants served with butter & jams

Sliced seasonal fruit & berries

Chilled fruit juices

Freshly brewed coffee & tea

\$16 PER PERSON

BREAKFAST À LA CARTE

PRICING UPON REQUEST FOR THE FOLLOWING ITEMS

ALL ITEMS ALSO AVAILABLE AT THE HALFWAY CAFÉ

Breakfast Bagel with egg, ham & cheddar cheese, Bagel with peanut butter, jam, cream cheese or cheddar cheese, Granola Bars, Whole Fruit, Hot Chocolate or inquire about any other breakfast item

PLEASE INQUIRE IF YOU WOULD LIKE COFFEE OR TEA STATIONS AT YOUR REGISTRATION TABLE
OR IF YOU WOULD LIKE A MASTER TAB FOR BREAKFAST ITEMS IN THE HALFWAY CAFÉ

Prices do not include taxes or gratuity and are subject to change.

Luncheon Menus

SERVED ON THE 1ST TEE PATIO BUFFET-STYLE

BBQ LUNCH

From the BBQ Your choice of 2 BBQ items served with traditional condiments

Sirloin Burger
Italian Sausage
Turkey Burger

Also Featuring

Chef's Selection of Salad
Nacho & Kettle Chip Bar
Pop or Bottled Water



\$13 PER PERSON

FOR A SECOND SALAD ADD \$3 PP

LUNCH TICKETS ARE PROVIDED FOR ONE GRILL ITEM & ONE BEVERAGE PER GUEST

EXECUTIVE LUNCH

From the BBQ/Hot Table Your choice of 2 Hot items served with a selection of fresh buns and condiments

Bratwurst with Caramelized Onions
New York Steak
Veal Parmesan
Sirloin Burger
Smoked Pulled Pork
BBQ Chicken Breast
Fresh Herb Pasta Primavera

Fresh Salads Your choice of 2 Salads

Garden Harvest Salad with house dressings
Caesar Salad
Roma Tomato & Feta Salad
Asian Noodle Salad
Broccoli, Pancetta & Bermuda Onion Salad
Cruditini: Fresh cut vegetables served in martini glasses with dips

Also Featuring

Nacho & Kettle Chip Bar
Dessert Squares & Cookies garnished with fresh fruit
Pop or Bottled Water

\$23 PER PERSON

FOR A THIRD SALAD ADD \$3 PP; FOR A THIRD BBQ/HOT TABLE ITEM ADD \$4 PP

Prices do not include taxes or gratuity and are subject to change.

Buffet Dinner Menus

SERVED IN THE GRAND HALL

Assortment of fresh Dinner Rolls

SALADS

Classic Caesar Salad

Garden Salad with a Selection of Dressings

Fresh Cut Vegetable Cruditini with Ranch & Blue Cheese Dip

Asian Noodle Salad

Fresh Tomatoes with Red Onions and Feta

HOT TABLE

Chef's Selection of Pasta

Steamed Medley of Seasonal Vegetables

ENTRÉES

Your choice of 1 Entrée:

Roast Sirloin of Beef served with a red wine au jus and creamed horseradish \$36

Chicken Chasseur served with mushrooms and tomatoes in a wine demi-glaze \$36

Atlantic Salmon Ginger-Soy Teriyaki or Lemon Garlic \$36

Barbecue Chicken Breast seasoned with our house barbecue sauce \$36

New York Strip Steak \$39

Chicken Chasseur & Atlantic Salmon \$40

Striploin Filet & Barbecue Chicken Breast \$41

New York Strip Steak & Grilled Tiger Shrimp Skewer \$42

Your choice of 1 Side:

Herb Infused Orzo

Garlic Mashed Potatoes

Oven-Roasted Potatoes

Wild & Tame Rice

SWEET FINALE

Platter of Gourmet Tarts garnished with fresh fruit served to each Guest Table OR

Chef's Selection Sweet Table with Cakes, Mini Cookies & Delectable Squares ADD \$4 PP

Coffee & Tea Service

Prices are per person. Prices do not include taxes or gratuity and are subject to change.

Plated Dinner Menus

SERVED IN THE GRAND HALL

Assortment of fresh Dinner Rolls

STARTERS

Your choice of 1 Starter to accompany your Entrée:

SOUPS

Fire Roasted Red Pepper
with crème fraîche

Yukon Gold Potato and Leek
with aged Cheddar

Roasted Butternut Squash
with fresh chives

SALADS

Garden Harvest
with poppy seed or balsamic dressing

Classic Caesar
with zesty parmesan dressing

Mediterranean
with lemon & oregano dressing

ENTRÉES

Roast Prime Rib of Beef 10oz with herb jus & Yorkshire pudding \$41

Filet Mignon 5oz & Chicken Supreme 6oz with roasted garlic & merlot demi-glaze \$45

Atlantic Salmon with ginger-soy teriyaki \$37

New York Strip Steak 8oz with Madagascar peppercorn sauce \$39 10oz ADD \$2PP

Chicken Supreme 8oz with roasted garlic & merlot demi-glaze \$36

New York Strip Steak 8oz & Tiger Shrimp with Madagascar peppercorn sauce \$42

Rock Lobster Tail 5oz & Bacon Wrapped Filet Mignon 6oz *Market Price*

Entrées are served with a medley of steamed seasonal vegetables and your choice of 1 Side:

Herb Infused Orzo

Garlic Mashed Potatoes

Wild & Tame Rice

Oven-Roasted Potatoes

PLEASE LET US KNOW VEGETARIAN & DIETARY RESTRICTIONS IN ADVANCE

SWEET FINALE

Your choice of 1 Dessert to be served with freshly brewed coffee and tea:

Molten Chocolate Lava Cake Dark, moist chocolate cake with molten chocolate centre served warm

Blueberry Custard Tart Buttery shortbread filled with creamy custard topped with fresh blueberries

Vanilla Bean Cheesecake Rich and simple & served with a berry compote

Chocolate-Raspberry Tartufo Decadent chocolate married with raspberry gelato dusted in cocoa

Toasted Pecan Tart Sweet and buttery filling with toasted pecans halves in a shortbread crust

Apple Blossom Apples baked in fluffy pastry & topped with oats and brown sugar crumble

Raspberry Charlotte Light vanilla mousse surrounded by lady fingers & covered with juicy raspberries

Prices are per person. Prices do not include taxes or gratuity and are subject to change.

May We Also Suggest...

MARCHÉ~STYLE DINNER SERVICE

PLEASE INQUIRE FOR MENU OPTIONS AVAILABLE FOR OFFERING YOUR GUESTS A UNIQUE DINING EXPERIENCE

APRÈS GOLF HORS D'OEUVRES SERVICE

PLEASE CHOOSE UP TO 5 DIFFERENT TYPES OF HORS D'OEUVRES
MINIMUM 4 DOZEN PER SELECTION

HOT

Petite Beef Wellingtons
Vegetarian Spring Rolls
Peppercorn Beef Satay
Wild Mushroom & Herb Phyllo Baskets
Grilled Tandoori Chicken or Lemon Pepper Chicken Satay
Curried Vegetable Samosas
Golden Shrimp with Sweet Chili Glaze
Baked Brie Canapés
Camembert Fritters with Red Currant Purée

COLD

Herbed Goat Cheese & Sundried Tomato Baguettes
Chilled Cucumber & Shrimp Canapés
Tomato Bruschetta Crostini
Smoked Salmon Canapés with Cream Cheese & Capers
Tomato Basil Bocconcini Stix

\$8 (3 PER PERSON)

\$10 (4 PER PERSON)

STATIONARY FOOD DISPLAYS

SET UP INSIDE OR OUTSIDE TO ENHANCE YOUR LUNCH OR DINNER MENUS OR PRE-DINNER RECEPTION

Antipasto Bar

An assortment of Mediterranean favourites including roasted sweet peppers, spicy green olives, Kalamata olives, grilled zucchini & eggplant, marinated mushrooms, artichoke hearts, roma tomatoes, salami, capicola, bocconcini cheese & crusty baguette \$8 PER PERSON

Cheese, Breads & Spreads Display

A selection of fresh cut vegetables & dip, an assortment of domestic & imported cheese, a variety of breads, chips & spreads \$7 PER PERSON

Smoked Salmon Platter

Served with cream cheese, red onions, capers, lemons, pumpernickel & fresh baguette
\$100 (serves approx. 25 guests)

Prices do not include taxes or gratuity and are subject to change.

Jumbo Cocktail Shrimp

Poached Black Tiger Shrimp served with cocktail sauce and lemons \$215 (100 pieces)

Baked Wheel of Brie

Double crème, 13-inch wheel of brie wrapped in puff pastry and baked until golden and bubbly
Sweet Brown Sugar & Pecans or Savoury Classic Garlic Rosemary \$180

Sliced Fruit & Berries

Small – serves approx. 40 guests \$140, Large – serves approx. 80 guests \$275

Crudités & Dip

Market fresh cut vegetables served with classic ranch dressing
Small – serves approx. 40 guests \$90, Large – serves approx. 80 guests \$175

Imported & Domestic Cheese Board with assorted crackers

Small – serves approx. 40 guests \$198, Large – serves approx. 80 guests \$390

Sushi or Oyster Bar

Selection of the finest sushi or oysters Market Price

Oven-Baked Pizza

Freshly baked pizza topped with a medley of ingredients; Margherita, Pepperoni, or Supreme
\$25 each (serves approx. 10 guests; minimum 4 pizzas)

Chocolate Profiterole Tower

Chocolate dipped and custard filled profiteroles fused in a towering pyramid and studded with fresh strawberries
Small – approx. 30 profiteroles \$75 Large – approx. 60 profiteroles \$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

Fluffy marshmallows dipped in decadent chocolate
\$12 per dozen (minimum 4 dozen)

Chocolate Dipped Strawberries

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

For our Wine & Beverage List, please visit our website www.crosswindsgolf.com/restaurant.html

Prices do not include taxes or gratuity and are subject to change.

Rooms & Patios At A Glance

Crosswinds Grand Hall

Features panoramic views of our beautiful golf course and the rugged Niagara Escarpment. We can provide bistro tables, rectangular tables or round guest tables of 8 for meetings, lunch or dinner events.

For Meetings we can set up hollowed out squares, U Shaped Tables or Theatre Style Seating dressed in white linen. Telephone conferencing and direct line internet service available.

For Breakfast, Lunch or Dinner events we provide Royal Doulton china, fine cutlery, and stemware. You have the option of black or white napkins along with floor length white linens for your guest tables. We also provide white skirting for accompanying tables, as well as table numbers with stands and easels if required Staging is available if required.

Rental of the Grand Hall includes Crosswinds retractable LCD projector & 10-foot screen for video presentations. During the event guests are welcome to use our licensed Outdoor 1st Tee Patio with an outdoor sound system or our 10th Tee & 19th Green Patio.

Room Size: 75' x 44' x 18' Ceilings

Capacity: 170 with dance floor, 250 with Cocktail Table set up and no dance floor

Rental Fee: Based on the number of guests and set up requirements for Event



1st Tee Patio

Located on the Southwest side of the Clubhouse overlooking the 1st Hole this patio is fitted with patio tables & umbrellas, and is a beautiful outdoor setting! We have an outdoor sound system if you would like to personalize your event with your own music.

Patio Size: 20' x 60'

Capacity: 55 seated guests with Buffet set up

Rental Fee: No charge with Food & Beverage orders



10th Tee Patio

Located on the Northeast corner of the Clubhouse overlooking the 10th Hole, with stunning views of Rattlesnake Point Escarpment as well as the rest of the back 9 golf course. Patio is fully covered with an awning in case of inclement weather.

Patio Size: 22' x 16'

Capacity: 18 seated guests with Buffet set up

Rental Fee: No charge with Food & Beverage orders



18th Green Patio

Located on the East side of the Clubhouse. You can watch your group as they finish their round! Patio tables & umbrellas arranged in an open linear style of seating.

Patio Size: Upper 77' x 13' and Lower 77' x 12'

Capacity: 28 Upper Patio, 20 Lower Patio

Rental Fee: No charge with Food & Beverage orders



Pebblestone Pub

A wonderful way to relax and enjoy the feeling of being at a private golf course. Large screen TV and fireplace, and meals available à la carte for groups up to 12 guests and by set menu for groups with more than 12 guests.

Room Size: 27' x 22'

Capacity: 23 seated guests

Rental Fee: No charge with Food & Beverage orders



Pebblestone Pub Private Lounge

A beautiful retreat for a small group! Located adjacent to our Pebblestone Pub with casual Pub style seating, TVs and panoramic windows overlooking beautiful views of the North side of the golf course. A frosted sliding door allows for partial privacy if required. Portable projector & projection screen available if needed.

Room Size: 22' x 21'

Capacity: 23 seated guests; 18 seated guests with a Buffet set up (15 guests min for Buffet service); 10-12 guests Hollowed Out Square, 20 Guests Theatre Style with a Projection Screen

Rental Fee: Depends on set up requirements



Board Room

Located within our stately Clubhouse. Includes a white board, markers, projector & projection screen if required. Telephone conferencing and direct line internet service available.

Room Size: 17' x 11.5'

Capacity: 10 seated guests

Rental Fee: Depends on set up requirements

