

Weddings

at Crosswinds Golf & Country Club

2010



Welcome to Crosswinds Golf & Country Club

We are pleased to present our 2010 Wedding Information to showcase our beautiful facilities at Crosswinds Golf & Country Club. Framed by the rugged beauty of the Niagara Escarpment's Rattlesnake Point on the west and Mount Nemo on the east, Crosswinds Golf & Country Club's stately Clubhouse was designed to harmoniously blend with nature's grand design.

Crosswinds Golf & Country Club is committed to providing the highest standard of service and the finest quality of food to you and your guests. We offer a wide selection of gourmet meals created by our Executive Chef, Dino Graziotto. Your guests will continue to comment on how excellent the food was long after your wedding.

Our staff is attentive to your most meticulous details, and we bring years of experience to help you plan and execute your wedding to the highest level of success.

Thank you for considering Crosswinds Golf & Country Club. We are confident you will find our wedding package very attractive and look forward to the opportunity of making your wedding a very special memory.

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

Your Wedding at Crosswinds Golf & Country Club features....

- Exclusive use of the Grand Hall for your Wedding and 1st Tee Patio
- Complimentary Menu Tasting for Two People
- LCD Projector with a 10-foot Retractable Screen for Video Presentations
- Cordless Microphone with Speaker System and Podium in the Grand Hall
- Votives and Tealights for Guest Tables
- Staging available for the Head Table
- Complimentary Wedding Cake Cutting and Late Night Coffee & Tea Service
- Personal Chauffeur on Crosswinds 6-seater Limousine Golf Cart for stunning Photography on 200 acres of Bridges, Gazebos & other Scenic Areas
- Four Complimentary Rounds of Golf including Carts with GPS on our 18-Hole Championship Course



CROSSWINDS GRAND HALL

The panoramic windows of the Grand Hall and our Outdoor Patio provide scenic views of our beautiful golf course and the rugged Niagara Escarpment.

We provide guest tables of 8, along with 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 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, with an outdoor sound system, and beautiful views of the golf course.

Capacity: 170 with dance floor
Room Rental: 750.00

CROSSWINDS ONSITE CEREMONY AREA

A breathtaking location on the north side of our clubhouse, separated by a cedar foot bridge, framed by natural woodlands, a winding creek and a view of the magnificent Niagara Escarpment.

We set up our 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 the minister, as well as electrical power for your DJ or musicians.

Crosswinds staff will guide your guests to the Ceremony area.

We enclose the ceremony area with white stanchions, and re-route the golfers during your ceremony to ensure privacy.

We compliment the site with decorative urns and flowers to provide the perfect backdrop for your wedding ceremony.

Capacity : 170
Onsite Ceremony Fee : 750.00



Above prices are subject to 8% PST and 5% GST
All prices are subject to change

Cocktail Reception Menu

SERVED HORS D'OEUVRES

Petite Beef Wellington	Herbed Goat Cheese & Sundried
Vegetarian Spring Rolls	Tomato Baguette
Peppercorn Beef Satay	Chilled Shrimp & Cucumber
Wild Mushroom & Herb Phyllo	Roasted Red Pepper, Caramelized Onion &
Spanakopita with Spinach & Feta	Cream Cheese Tortilla Spiral
Grilled Tandoori Chicken	Tomato Bruschetta Crostini
Golden Shrimp with Sweet Chili Glaze	Smoked Salmon Canapé with
Camembert Fritters with Red Currant Purée	Cream Cheese & Capers

7.95 (3 per person) 9.95 (4 per person)

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

STATIONARY HORS D'OEUVRES

Baked Wheel of Brie

Double crème brie wrapped in puff pastry and baked until golden and bubbly
Sweet Brown Sugar & Pecans or Savoury Classic Garlic Rosemary
135.00

Crudités & Dip

Market fresh cut vegetables served with classic ranch dressing
Small – serves approx. 40 guest 90.00
Large – serves approx. 80 guests 175.00

Fresh Sliced Seasonal Fruit Platter

Assortment of fresh sliced seasonal fruit and berries
Small – serves approx. 40 guest 140.00
Large – serves approx. 80 guests 275.00

Canadian and Continental Cheese Board

Selection of imported & domestic cheese with assorted crackers
Small – serves approx. 40 guest 198.00
Large – serves approx. 80 guests 390.00

Sushi or Oyster Bar

Selection of the finest sushi or oysters
Market price

Jumbo Cocktail Shrimp

Poached Black Tiger Shrimp served with cocktail sauce and lemons
215.00 (100 pieces)

Above food prices are subject to 8% PST, 5% GST, and 15% Service Charge
All prices are subject to change

Wedding Dinner Menu

Our Wedding Package is designed to give you the freedom of choosing how you would like to serve your guests.

We have many options to suit your needs, and your family's unique way of celebrating.

Your Wedding Dinner Menu includes:

An assortment of freshly baked herb, pumpernickel & sourdough rolls served with whipped butter, your choice of Soup or Salad, one Entrée accompanied with potatoes or rice, and a medley of fresh seasonal vegetables, and your choice of Dessert served with freshly brewed regular and decaffeinated coffee as well as a variety of traditional & herbal teas

We recommend an additional course of Antipasto, Pasta or Sorbet for a truly unforgettable dining experience.



Wedding Dinner Menu

SOUP OR SALAD SELECTIONS

PLEASE CHOOSE ONE OF THE FOLLOWING
TO ACCOMPANY YOUR ENTRÉE SELECTION

SOUPS

Fire-Roasted Red Pepper
with saffron crème fraiche

Yukon Gold Potato and Leek
with aged Cheddar

Wild Mushroom
with scallions

Roasted Butternut Squash
with thyme and toasted almonds

SALADS

Garden Harvest
Romaine, Iceberg and Radicchio with fresh
garden vegetables tossed in a poppy seed dressing

Classic Caesar
Romaine, herb croutons, and a zesty parmesan dressing

Mediterranean
Hearts of romaine, tomatoes, kalamata olives, Bermuda onions,
and Feta cheese tossed in a lemon and oregano dressing

Mesclun Salad
Fresh Mesclun mix with strawberries, mandarin oranges, and toasted almonds
drizzled with balsamic dressing

Mixed Baby Greens
A blend of Tango, Red Butter, Arugula, Romaine, and Radicchio greens
with fresh cucumbers and tomatoes drizzled in a sun-dried tomato vinaigrette

Roasted Chicken & Forest Mushroom Croustade
with red pepper coulis
(add 4.25 per person)

Above food prices are per person and are subject to 8% PST, 5% GST, and 15% Service Charge
All prices are subject to change

Wedding Dinner Menu

ADDITIONAL COURSE SUGGESTIONS

ANTIPASTO

Bocconcini & Kalamata Olives, Prosciutto & Melon,
Grilled Peppers and Grape Tomatoes
on a bed of mixed greens with a fresh herb vinaigrette
6.75

SHRIMP

Martini Shrimp Cocktail
7.25

PASTA

Penne alla Vodka
with Prosciutto, Rosé sauce
and sprinkled with Parmesan Cheese
6.25

Cheese Stuffed Pasta Shells
in a robust tomato sauce
6.50

SORBET

A delectable palate refresher served before the Entrée

Mango, Passion Fruit, or Lemon
served with a sprig of mint
3.95

ADD SOUP OR SALAD
AS AN ADDITIONAL COURSE
4.95

Above food prices are per person and are subject to 8% PST, 5% GST, and 15% Service Charge
All prices are subject to change

Wedding Dinner Menu

ENTRÉE SELECTIONS

Bacon Wrapped Filet Mignon (5oz) & Grain Fed Breast of Chicken Supreme (6oz)
with a roasted garlic and merlot demi-glaze
48.50

Roast Prime Rib of Beef (10oz)
Succulent roast of Albertan Beef served with Yorkshire pudding and herb jus
46.75

Beef Tenderloin (7oz)
seared to perfection and finished with brandy cream sauce
52.25

Grain Fed Breast of Chicken Supreme (8oz)
with rosemary and garlic herb jus
40.25

Alberta Center Cut AAA Striploin Steak (10oz) & Succulent Grilled Tiger Shrimp
with Madagascar peppercorn sauce
49.50

Pan-seared fresh Atlantic Salmon (8oz)
with lemon and chive white wine sauce
41.50

Grilled Alberta Center Cut AAA Striploin Steak (10oz)
with Madagascar peppercorn sauce
46.25

Grain Fed Breast of Chicken Supreme (8oz) & Succulent Grilled Tiger Shrimp
with rosemary and garlic herb jus
45.25

Grain-Fed Breast of Chicken Supreme (6oz) & Veal Cutlet
with peppercorn cream demi-glaze
44.25

Rock Lobster Tail (5oz) & Bacon Wrapped Filet Mignon (6oz)
served with herb demi-glaze & drawn butter
62.50

Above food prices include Soup or Salad, Entrée, and Dessert
Above food prices are per person and are subject to 8% PST, 5% GST, and 15% Service Charge
All prices are subject to change

Wedding Dinner Menu

PLEASE CHOOSE FROM ONE OF THE FOLLOWING
TO ACCOMPANY YOUR ENTRÉE SELECTION

Crosswinds Signature Oven-Roasted Potatoes
Tame and Wild Rice
Herb Infused Orzo
Garlic Mashed Potatoes

All Entrées are served with a colourful medley of seasonal vegetables

VEGETARIAN SELECTIONS

Grilled Vegetables & Feta
wrapped in a golden phyllo pastry

Teriyaki Vegetable Stir-Fry
with lomein noodles

Pasta Primavera
infused with garlic and fresh herbs

Forest Mushroom Risotto
with fresh herbs and asparagus

Eggplant Parmigiana
with layers of eggplant, cheese and tomatoes

Please choose one option for your guests
Vegetarian Entrées will be charged as main course selection

Wedding Dinner Menu

DESSERT SELECTIONS

PLEASE CHOOSE ONE OF THE FOLLOWING
DESSERTS TO ACCOMPANY YOUR DINNER SELECTION

Apple Blossom

Fresh Northern Spy apples wrapped in flaky pastry,
topped with brown sugar & oats crumble, served with crème anglaise

Tartufo

Delectable Chocolate-Raspberry dusted with cocoa

Dutch Chocolate Truffle Cake

Layers of chocolate cake and whipped ganache,
finished with a chocolate glaze, and chocolate shavings

Tahitian Vanilla Crepe

French crepe stuffed with Tahitian vanilla ice cream
drizzled with a rich caramel sauce

Triple Berry Brûlée

Strawberries, blueberries, and raspberries baked in a
creamy custard with a sugar cookie dough crust

Crème Brûlée Cheesecake

New York style cheesecake together with
a French custard baked on a buttery vanilla crust,
topped with caramelized sugar
(add 2.25 per person)

Medley of Fresh Berries in a Chocolate Cup

Seasonal price

Above food prices are person and are subject to 8% PST, 5% GST, and 15% Service Charge
All prices are subject to change

Children's Menu Selections

INFANTS TO 6 YEARS OLD

No charge

CHILDREN 6 to 12 YEARS OLD

Each child's Wedding meal will include your choice of Entrée and Dessert
19.95

Option 1

Smaller portion of the Adult Dinner Selection

Option 2

Penne with Tomato Sauce

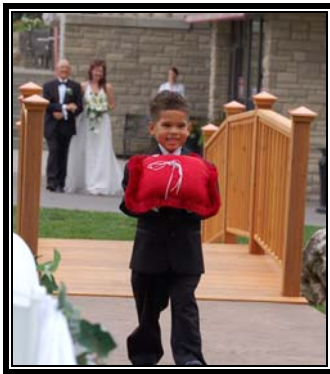
Option 3

Chicken Fingers with French Fries and Plum Dipping Sauce

Please choose one option for your guests

CHILDREN 13 YEARS OLD & OVER

Adult meal



Above food prices are person and are subject to 8% PST, 5% GST, and 15% Service Charge
All prices are subject to change

CROSSWYNDS
GOLF & COUNTRY CLUB

Late Night Menu Selections

Crosswinds *SAVOURY BUFFET*

A collection of fresh bread, deli meats, and condiments or freshly baked pizza, complimented with a selection of imported and domestic cheese, crudités and dip, & sliced fruit with seasonal berries
16.95 per person (minimum 50 people)

Canadian and Continental Cheese Board
Selection of imported & domestic cheese with assorted crackers
Small – serves approx. 40 guest 198.00
Large – serves approx. 80 guests 390.00

Crudités & Dip
Market fresh cut vegetables served with classic ranch dressing
Small – serves approx. 40 guest 90.00
Large – serves approx. 80 guests 175.00

Fresh Sliced Seasonal Fruit Platter
Assortment of fresh sliced seasonal fruit and berries
Small – serves approx. 40 guest 140.00
Large – serves approx. 80 guests 275.00

Fresh Baked Mini Cookies
Mini white chocolate, chocolate chip or oatmeal raisin
30.00 (minimum 3 dozen; 9.00 each additional dozen)

Chocolate Profiterole Tower
Chocolate dipped and custard filled profiteroles fused in a towering pyramid, studded with fresh strawberries and bound with chocolate
Small – approx. 30 profiteroles 75.00
Large – approx. 60 profiteroles 145.00

Chocolate Dipped Strawberries
Fresh strawberries dipped in decadent chocolate
90.00 (minimum 3 dozen; 25.00 each additional dozen)

Truffles
Assortment of handmade Belgian chocolate truffles
White chocolate raspberry, dark chocolate Drambuie and milk chocolate Irish Cream
160.00 (64 pieces)

French Pastry Collection
An assortment of delicate and dainty pastries of varying flavour, colour and texture
120.00 (minimum 4 dozen; 25.00 each additional dozen)

Above food prices are subject to 8% PST, 5% GST, and 15% Service Charge
All prices are subject to change

Bar Selections

Basic Bar

8 Hours

1 Hour Open Bar during Cocktail Reception, Unlimited Wine during Dinner, 4 Hours Open Bar after Dinner

Domestic Beers

Rum, Gin, Rye, Vodka, Scotch, Peach Schnapps

Ontario VQA Wine

Virgin Cocktails, Soft Drinks & Juice

38.00 per person

Add 6.00 for 1st extra hour of beer, spirits & cocktails

Add 5.00 for 2nd extra hour

Add 4.00 for 3rd extra hour

Premium Bar

8 Hours

1 Hour Open Bar during Cocktail Reception, Unlimited Wine during Dinner, 4 Hours Open Bar after Dinner

Domestic, Premium & Imported Beers

Rum, Gin, Rye, Vodka, Scotch, Whiskey, Peach Schnapps,

Bailey's Irish Cream, Kahlua, 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

48.00 per person

Add 8.00 for 1st extra hour of beer, spirits, liqueurs & cocktails

Add 7.00 for 2nd extra hour

Add 6.00 for 3rd extra hour

Host Bar

Priced per drink

(minimum 25.00 per person)

Champagne Toast 2.50 per person

Non Alcoholic Punch 77.25 (serves 50 guests)

Alcoholic Punch 128.75 (serves 50 guests)

Above beverage prices are per person and are subject to 8% PST, 5% GST, 2% Liquor Tax, and 15% Service Charge
All prices are subject to change

CROSSWYNDS
GOLF & COUNTRY CLUB

Crosswinds Sample Menus

Various Hot & Cold Hors D'œuvres (3 per person)

▪
Garden Harvest Salad

Romaine, Iceberg and Radicchio with fresh garden vegetables tossed in a poppy seed dressing

▪
Bacon Wrapped Filet Mignon (5oz) & Grain Fed Breast of Chicken Supreme (6oz)
with a roasted garlic and merlot demi-glaze
served with Crosswinds Signature Oven Roasted Potatoes and a Medley of Vegetables

▪
Apple Blossom
with crème anglaise

▪
Late Night Buffet

A collection of fresh bread, deli meats, and condiments, complimented with a selection of imported and domestic cheese, crudités and dip, & sliced fruit with seasonal berries

▪
Premium 8 Hour Bar

1 Hour Open Bar during Cocktail Reception, Unlimited Wine during Dinner, 4 Hours Open Bar after Dinner

Various Hot & Cold Hors D'œuvres (4 per person)

▪
Mixed Baby Greens

A blend of Tango, Red Butter, Arugula, Romaine, and Radicchio greens with fresh cucumbers and tomatoes drizzled in a sun-dried tomato vinaigrette

▪
Lemon Sorbet

▪
Alberta Center Cut AAA Striploin Steak (10oz) & Succulent Grilled Tiger Shrimp
with Madagascar peppercorn sauce

▪
Triple Berry Brûlée

▪
Late Night Buffet

A collection freshly baked pizza, complimented with a selection of imported and domestic cheese, crudités and dips, & sliced fruit with seasonal berries

Chocolate Dipped Strawberries
Chocolate Profiterole Tower

▪
Basic 8 Hour Bar

1 Hour Open Bar during Cocktail Reception, Unlimited Wine during Dinner, 4 Hours Open Bar after Dinner

Frequently Asked Questions

How much are your packages per person?

Currently, our minimum per person is \$105. Our minimum per person means that all food & beverage items must add up to the required minimum per person. This minimum does not include Room Rental fee, Onsite Ceremony fee (if applicable), or taxes and gratuity. Our Wedding options allow you the freedom of choosing precisely how you would like to wine and dine your guests.

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 example for 120 guests will illustrate how one couple chose a feast to celebrate their marriage, meeting the minimum per person requirements, and leaving their guests with a night to remember. They served the following:

Hors D'oeuvres (4 per person)	\$ 9.95 per person
Mixed Baby Greens Salad	
Grilled Alberta Centre Cut AAA Striploin Steak (10oz)	
Tahitian Vanilla Crepe	\$46.25 per person
Basic 8 Hour Bar	\$38.00 per person
Savoury Buffet (for 80 people)	\$11.30 per person
Fresh Baked Mini Cookies (3 dozen)	\$ 0.25 per person
Chocolate Dipped Strawberries (3 dozen)	<u>\$ 0.75 per person</u>
	\$106.50 per person

Served with Crosswinds Signature Oven Roasted Potatoes, and a Medley of Seasonal Vegetables
Late Night Table served with your wedding cake and complimentary freshly brewed regular and decaffeinated coffee as well as a variety of traditional & herbal teas

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

On Saturday evenings we require a minimum of 120 adult guests. On Fridays and Sundays, we require a minimum of 90 adult guests.

Do you have pictures of the Clubhouse and Banquet Facilities?

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

What happens if it rains during the on-site ceremony?

We don't like to mention this word, however we accommodate your guests in our Grand Hall. As the dining room will already be set up, your guests will move indoors. Your closest family and friends will sit in chairs set up in rows along the aisle, while other guests will sit at tables closest to the ceremony. Our floor-to-ceiling windows provide a perfect backdrop to your ceremony. It is important to us that you are happy with the

ceremony set up and we will do our best to accommodate your needs in the unfortunate event that the ceremony is moved indoors. Unfortunately we do not have another room in our Clubhouse to accommodate all guests in chapel style seating.

Some clients have chosen to rent a tent for the onsite ceremony location if they were concerned with the weather. Please inquire if this is something you might like to do, as we can recommend some Tent Rental companies.

How are costs determined?

The total cost is determined by your menu selection, bar selection, and your room rental charges. All food is subject to 5% GST, 8% PST, and 15% gratuity (28% Total). All alcohol is subject to 5% GST, 8% PST, 2% Liquor Tax and 15% gratuity (30% Total). We apply gratuity to costs incurred before taxes. Room rental, and onsite ceremony fee (if applicable) is subject to 5% GST and 8% PST. We do not charge gratuity on room rental.

How much is the deposit?

We require a deposit of \$1000 to secure your booking. This \$1000 also acts as a Damage Deposit. Possible damages could include damage to the carpet, furniture, items belonging to Crosswinds Golf & Country Club, or damage to the structure of the building. If we find the facility in good standing after the event, we will refund the \$1000. For this reason, the deposit is not credited to your final invoice.

Is the deposit refundable should I need to cancel the wedding?

The deposit is non-refundable.

How and when do we pay for the wedding?

We require full payment for all food and beverage expenses, as well as room rental fee ten (10) days prior to the event. This payment may be made by certified cheque, or a bank draft. Under no circumstances do we accept payment by credit card.

When is our guaranteed number of guests required?

We require an estimated number of guests four (4) weeks prior to the wedding, and a final guaranteed number of guests ten (10) days prior to the event.

Are we able to bring our own wine or bar beverages?

All corkage functions are respectfully declined. This policy adheres to our Liquor Sales License issued by the AGCO. We would be pleased to look into ordering wine or liquor that may not appear on our list. Please ask for more details.

Who is responsible for getting our guests home safely?

Our professional serving staff has their "Smart Serve" certification, and is responsible for monitoring and supervising your guest's liquor consumption. We are responsible for taking appropriate steps to stop an intoxicated guest from driving or leaving the premises. For this reason, we may slow or refuse service, or offer non-alcoholic beverages. We also recommend that you pre-arrange a shuttle service or taxi service for your guests.

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 Hotel & Food 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 the guest tables?

As part of the Room Rental fee, we provide white floor length linens for the tables, and your choice of white, or black napkins. We also have votive holders and tealights for each table. Most often couples will then supply centerpieces and decorations that reflect their overall theme or colours for their wedding.

Can you provide me with references?

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

