



Holiday Party Menu



Private Dining Room/Board Room

This space is perfect for smaller more intimate meetings, events or dining experiences. It can accommodate up to 40 dependent upon the desired set up needs. With dark wood, frosted windows, this space lends to a more private experience. To reserve this space, we have a \$300-\$750++ food and beverage minimum.

Roston Room

This space is a guest favorite. It can accommodate from 10-60 guests dependent upon the desired set up. This gorgeous circular room is detailed in stone and boasts gorgeous panoramic views of the Pacific Ocean and our golf course. To reserve this space for an event, we have a \$500-\$1500++ food and beverage minimum that is dependent on time and date needed. This space is not available on Sundays before 4pm.

Fireside Room

This space is a wonderful alternative to the traditional banquet style meeting rooms that can accommodate from 20-120 dependent upon desired set up needs. With floor to ceiling windows and panoramic ocean and golf course view, this space is breathtaking. The focal point is a built in fireplace created in stone and complimenting the lodge like feeling of the clubhouse. It features an adjoining terrace that is great for lunch, cocktail hour, or just for mingling. To reserve this space we have a \$2000-\$6000++ food and beverage minimum that is dependent upon the date and time needed.

Canyons

If you are looking for something your group will remember, this is it. This space was built in 2007 and is adorned with elements of wood and stone, enhanced vaulted ceilings, a beautiful stone fireplace, a grand built in bar and a wrap around veranda with heavenly panoramic views of the golf course and ocean. The Canyons can accommodate up to 250 guests. To reserve this space for an event we have a \$4000-\$15,000++ food and beverage minimum that is dependent upon the date and time needed. The Canyons is not available to reserve Sunday-Friday during lunch hours.

Player's Lounge/Sunset Patio

Our newest addition to The Crossings at Carlsbad! Recently expanded, we can now accommodate from 25 – 150 guests, dependent upon the setup. The patio boasts gorgeous panoramic views and three fire pits and overhead heaters to keep your guests warm. This space can be booked alone or added to any of our other areas to enhance your event.





Minimum of 25 guests

All lunch packages include:
3 hours of event time
Iced Tea, Water, Fresh Brewed Coffee & Hot Tea

Season's Hawest Buffet \$36.50 per person

Mixed Green Salad Baby Tomatoes, English Cucumbers, Cotija Cheese, Poppy Seed Vinaigrette

Local Yellowtail Lemon Chardonnay Nage

Roasted Chicken Breast Caramelized Shallot Pan Sauce

Sautéed Green Beans Roasted Almonds

Roasted Rosemary Potatoes

Apple Crisp

Holiday Teast Buffet \$45.50 per person

Spinach Salad Granny Smith Apples, Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

Roasted Medallions of Beef Cremini Mushroom Red Wine Sauce

Oven-Roasted Chicken Breast Dijon Mustard Cream Sauce

Honey Glazed Carrots & Roasted Asparagus

Mashed Sweet Potatoes

Pumpkin Cheesecake



Minimum of 25 guests

All dinner packages include:
5 hours of event time
Iced Tea, Water, Fresh Brewed Coffee and Hot Tea

Deck the Halls Buffet \$41.00 per person

Salad (Please Choose One)

Mixed Green Salad Baby Tomatoes, English Cucumbers, Cotija Cheese, Poppy Seed Vinaigrette **Caesar Salad** Crisp Romaine Lettuce, Shaved Parmesan Cheese, House Croutons, Caesar Dressing **Spinach Salad** Granny Smith Apples, Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

Entrée (Please Choose Two)

Roasted Chicken Breast Caramelized Shallot Pan Sauce Local Yellowtail Lemon Chardonnay Nage Red Wine Braised Chicken Mushrooms and Pearl Onions Roasted Turkey Sage Gravy

Starch (Please Choose One)

Garlic Mashed Potatoes Mashed Sweet Potatoes Roasted Baby Potatoes

Vegetable (Please Choose One)

Blue Lake Green Beans Garlic Butter **Roasted Baby Carrots** Honey Butter

Dessert (Please Choose One)

Red Velvet Cake Traditional Cream Cheese Frosting
Pumpkin Pie
Chocolate Layer Cake Chocolate Mousse

Winter Wonderland Buffet \$49.00 per person

Salad (Please Choose One)

Mixed Green Salad Baby Tomatoes, English Cucumbers, Cotija Cheese, Poppy Seed Vinaigrette **Caesar Salad** Crisp Romaine Lettuce, Shaved Parmesan Cheese, House Croutons, Caesar Dressing **Spinach Salad** Granny Smith Apples, Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

Entrée (Please Choose Two)

Roasted Chicken Breast Caramelized Shallot Pan Sauce Local Yellowtail Lemon Chardonnay Nage Red Wine Braised Chicken Mushrooms and Pearl Onions Grilled Steak Bacon Demi-glace

Carving Station (Please Choose One)

Rosemary Roasted Rack of Pork Black Forest Ham Pineapple Chutney Roasted Turkey Breast Sage Gravy

Starch (Please Choose One)

Garlic Mashed Potatoes
Mashed Sweet Potatoes
Roasted Baby Potatoes
Wild Rice Pilaf Herbs and Garlic

Vegetable (Please Choose One)

Blue Lake Green Beans Garlic Butter **Roasted Baby Carrots** Honey Butter **Roasted Asparagus** Lemon Butter

Dessert (Please Choose One)

Red Velvet Cake Traditional Cream Cheese Frosting Pumpkin Pie Pumpkin Cheesecake Chocolate Layer Cake Chocolate Mousse

\$57.50 per person



Salad (Please Choose One)

Mixed Green Salad Baby Tomatoes, English Cucumbers, Cotija Cheese, Poppy Seed Vinaigrette **Caesar Salad** Crisp Romaine Lettuce, Shaved Parmesan Cheese, House Croutons, Caesar Dressing **Spinach Salad** Granny Smith Apples, Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

Entrée (Please Choose Two)

Roasted Chicken Breast Caramelized Shallot Pan Sauce Local Yellowtail Lemon Chardonnay Nage Roasted Turkey Breast Sage Gravy Grilled Sirloin Steak Truffled Mushroom Demi-glace

Carving Station (Please Choose One)

Spice Brined Pork Loin Grain Mustard
Roasted Leg of Lamb Rosemary Mint Pesto
Herb and Pepper-Crusted Prime Rib Au Jus and Creamy Horseradish
Black Forest Ham Pineapple Chutney
Roasted Turkey Breast Sage Gravy

Starch (Please Choose One)

Garlic Mashed Potatoes
Mashed Sweet Potatoes
Roasted Baby Potatoes
Wild Rice Pilaf Herbs and Garlic

Vegetable (Please Choose One)

Blue Lake Green Beans Garlic Butter Roasted Baby Carrots Honey Butter Roasted Asparagus Lemon Butter

Dessert (Please Choose One)

Red Velvet Cake Traditional Cream Cheese Frosting
Pumpkin Pie
Pumpkin Cheesecake
Cranberry Cheesecake
Chocolate Layer Cake Chocolate Mousse



All Lunch packages include:
3 hours of event time
Iced Tea, Water, Fresh Brewed Coffee and Hot Tea

Three-Course Plated Lunch

\$45.50 per person

First Course (Please Choose One)

Mixed Green Salad Baby Tomatoes, English Cucumbers, Cotija Cheese, Poppy Seed Vinaigrette **Caesar Salad** Crisp Romaine Lettuce, Shaved Parmesan Cheese, House Croutons, Caesar Dressing

Entrée (Choice of One or Two for your quests to select from)

Roasted Chicken Breast Caramelized Shallot Pan Sauce, Rosemary Baby Potatoes, Green Beans **Grilled Salmon Salad** Mixed Greens, Baby Tomatoes, English Cucumbers, Cotija Cheese, Poppy Seed Vinaigrette

Penne Pasta Butternut Squash, Mushrooms, Roasted Baby Tomatoes, Sage Cream Sauce **Turkey Sandwich** Sliced Apples, Frisee, Gingered Cranberry Spread

Dessert (Please Choose One)

Red Velvet Cake Traditional Cream Cheese Frosting Pumpkin Pie Cranberry Cheesecake

Three-Course Plated Dinner

\$54.50 per person

First Course (Please Choose One)

Mixed Green Salad Baby Tomatoes, English Cucumbers, Cotija Cheese, Poppy Seed Vinaigrette **Caesar Salad** Crisp Romaine Lettuce, Shaved Parmesan Cheese, House Croutons, Caesar Dressing **Spinach Salad** Granny Smith Apples, Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

Entrée (Choice of One or Two for your Guests to select from)

Roasted Chicken Breast Pomegranate Reduction, Butternut Squash Risotto, Roasted Brussels Sprouts
Grilled Sirloin Steak Red Wine Truffle Sauce, Whipped Garlic Potatoes, Grilled Asparagus
Butternut Squash Ravioli Sage Butter Sauce, Goat Cheese, Roasted Tomatoes
Roasted Salmon Sweet Corn Puree, Charred Green Beans, Roasted Baby Tomatoes, Pancetta
Pan-Roasted White Seabass (Additional \$4.00++ per person) Garbanzo Puree, Artichokes, Kalamata
Olives, Sweet Peppers, Cipollini Onions

Roasted Rack of Lamb (Additional \$6.00++ per person) Olive Lamb Jus, Goat Cheese Potato Gratin, Baby Heirloom Carrots

Dessert (Please Choose One)

Pumpkin Tartlet Shortbread Cookie Dough, Cinnamon Chantilly **Cranberry Swirl Cheesecake Chocolate Layer Cake** Vanilla Whipped Cream and Berries



Minimum order of 25 pieces per selection; includes service

\$4.25++ per piece

Chicken Skewers
Thai Peanut Sauce

Tomato Basil Bruschetta Parmesan Cheese

Chicken, Pork or Vegetable Potstickers Citrus Ponzu

Caprese Skewers
Balsamic Syrup

\$5.00++ per piece

Pepper Steak Skewers Teriyaki Sauce

Pulled Pork Sliders Avocado Salsa Verde

Ahi Poke Spoons Wasabi Avocado Puree

> Mini Crab Cakes Remoulade

Rock Shrimp Ceviche
Crab Stuffed Shiitake
Mushroom

Scottish Salmon Tartare
Homemade Taro Chip with
Dill Crème Fraiche and
Salmon Caviar

\$5.75++ per piece

Lobster Bisque Shots Chicken Empanadas

Cilantro Buttermilk Ranch

Coconut Shrimp Sweet Chili Sauce

Citrus Poached Shrimp
Spoons

Baja Tequila-Cocktail Sauce

California RollWasabi, Ginger and Soy
Sauce



Minimum order of 25 pieces of each

Assorted Cookies and/or Brownies

\$2.50 per person

Chips, Salsa, Guacamole

\$4.00 per person

California Crudite

Seasonal Fresh Vegetables with Buttermilk Ranch \$3.50 per person

Fresh Seasonal Sliced Fruit Display

\$4.50 per person

Salad Station

Mixed Greens, Romaine & Spinach,
Dried Cranberries, Sliced Strawberries,
Gorgonzola, Feta & Parmesan,
Candied Walnuts & Sliced Almonds
\$8.50 per person

Slider Station

Served with Traditional Condiments \$7.00 per person

Grilled Flatbread Station

Roasted Garlic Hummus, Assorted Spanish Olives, Black Olive Tapenade, Onion Dip, Three Assorted Seasonal Salsas \$8.00 per person

Warm Spinach Artichoke Dip with Baguettes

(Serves 50 people) \$125 each With Crab \$165 each

Artisan Cheese Display

International & Domestic Cheeses with Sliced Baguettes, Candied Walnuts & Water Crackers
\$10.00 per person

Shrimp Cocktail Display

\$9.00 per person

Italian Antipasti Display

Sliced Italian Meats & Cheeses with Marinated Artichokes, Roasted Peppers, Marinated Olives, Sliced Baguettes \$8.00 per person

Baked Brie en Croute

(Serves 40 people)
Baked Whole Brie in Puff Pastry,
Dried Fruits & Nuts,
Sliced Baguettes & Water Crackers
\$145 each

Hummus Bar

Red Peppers, Feta Cheese, Kalamata Olives, Tzatziki Sauce, Pita Chips \$11.00 per person

Mashed Potato Bar

Applewood Bacon Bits, Blue Cheese, Green Onion, NY Cheddar, Chipotle Sour Cream \$10.00 per person

Sushi Display

(Minimum of 100 pieces)
Assorted Sushi & California Rolls,
Ginger, Wasabi & Soy
\$4.50 per peron

Nacho Bar

Homemade Tortilla Chips, Roasted Salsa, Jalapeños, Sour Cream, Scallions, Pico de Gallo, & Cheese Sauce \$8.00 per person

Assorted Dessert Display

\$8.00 per person



Prime Rib of Beef

Natural Jus, Horseradish Cream, Rolls \$400.00 Serves 40 people

Rosemary Crusted Mustard Pork Loin

Peach Chutney, Rolls \$100.00 Serves 30 people

Herb Roasted Turkey Breast (2 Breasts)

Ginger and Orange Cranberry Sauce, Honey Mustard, Rolls \$125.00 Serves 20 people

Shallot and Herb Crusted Beef Tenderloin

Housemade Steak Sauce, Rolls \$250.00 Serves 20 people

\$100 Chef Attendant Fee Applies



Choose one option to offer all of your 12 and under guests

Chicken Fritter Strips
French Fries

Grilled Cheese
French Fries

Penne Pasta Marinara Sauce

Includes a Fresh Fruit Salad

\$12.99 per person



(Charged Per Guest)

Premium Hosted Bar

Premium Liquors, Call Liquors, Well Liquors, House Wines, Imported & Domestic Beers, House Champagne, Soft Drinks and Mineral Water (Shots not included)

One Hour	\$18.00
Two Hours	\$23.00
Three Hours	\$27.00
Four Hours	\$30.00

Upgraded Canyons Private Label Wine: \$3 Per Person Chardonnay, Merlot and Cabernet Sauvignon

Well Hosted Bar

Well Liquors, House Wines, Domestic & Draft Beers, Soft Drinks and Mineral Water (Shots not included)

One Hour	\$14.00
Two Hours	\$19.00
Three Hours	\$23.00
Four Hours	\$26.00

Upgraded Canyons Private Label Wine: \$3 Per Person Chardonnay, Merlot and Cabernet Sauvignon

Soft Hosted Bar

House Wines, Draft Beers, Soft Drinks and Mineral Water

One Hour	\$11.00
Two Hours	\$16.00
Three Hours	\$20.00
Four Hours	\$23.00

Upgraded Canyons Private Label Wine: \$4 Per Person Chardonnay, Merlot and Cabernet Sauvignon

Alcohol can only be dispensed by club servers and bartenders. The A.B.C. (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 staff also has the right to refuse alcohol service to any person who, in the server's judgment, appears intoxicated.

The Crossings at Carlsbad does not permit outside Liquor or Beer.



Premium Bar

Bombay Sapphire, Grey Goose, Cazadores, Maker's Mark, Chivas, Crown Royal, Glenlivet Scotch \$9.00 each

Call Bar

Tanquerey, Absolut, Bacardi, Jose Cuervo, Jack Daniels, Dewars, Seagrams **\$8.00 each**

Well Bar

Seagram's Gin and Vodka, Castillo Rum, Early Times Bourbon, Grants Scotch, Sauza Tequila, Christian Brother's Brandy \$7.00 each

Domestic Beer	<u>Imported Beer</u>	House Wine	Soft Drinks
\$6.50	\$7.50	\$8.00	\$2.50

Wines by the Bottle

Please see our current wine list to make selections or work with our event staff for special selections.

Corkage Fee: \$15 Per Bottle

All wine must be delivered two days prior to event, 750 ML bottles only please. All wine brought in from outside, must be serviced by a Crossings Bartender/Server.

Beer List

Please work with our event staff for current selections.

Selections are subject to change.

The Crossings at Carlsbad does not permit outside Liquor or Beer.



DESIGN & DECOR

Specialty Linens

See Event Coordinator for options and pricing

Chiavari Chairs

Assorted Colors (Certain Packages include Desert Sand Chiavaris) \$8.50 per chair

Chair Covers

\$6.00 per chair

Chair Sash

\$2.00 per chair

Plate Chargers

Variety of Colors and Designs (Certain Packages include Gold or Silver) \$8.00 per person

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.

AUDIO VISUAL

Projector & Projection Screen \$150.00



Food & Beverage Minimum

Food and Beverage Minimums vary and will depend upon event space, date, and time of day.

Minimums exclude ceremony fees, tax, service charge and any other item that
is not food or beverage.

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 8.00% (or current state sales tax) in accordance with the California State Board of Equalization, Regulation No. 1603.

Deposit & Cancellation

A deposit and signed contract are required at the time of booking your function. All deposits are non-refundable and non-transferable. In the event of a cancellation within 90 days of the scheduled event date, the full estimated charges are due upon cancellation.

Payments & Guarantee

A second payment of 50% of the estimated total is due 6 months prior to your event. Final payment and a \$500 security deposit are due 10 business days prior to your event. The \$500 security deposit will be fully refunded the week following your event, at the time the event is cleared of any significant damage and/or any outstanding fees or charges. 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.

Menu Planning

Current prices are indicated on the enclosed menus. All menu prices are subject to change in the event of a drastic fluctuation of food costs. If this does occur, you will be informed by the Catering Department and presented with two options; to pay the additional costs based on the current adjusted price or substitute other menu items to maintain the estimated price per person/menu price. No food, beverages, alcohol or otherwise are allowed onto the premises by an outside source without written permission from the Director of Catering Sales and Events. The Crossings reserves the right to charge for these privileges.

Alcoholic Beverage Policy

The Crossings does not permit outside liquor or beer. 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.

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.

<u>Liability</u>

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 & Banquet Room Rentals

Morning/Afternoon times are 10:30am until 2:30pm, if daylight allows, during select months. Evening hours for the banquet room are any time after 5:00pm 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 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 of the Director of Catering Sales and Events. All vendor items must be removed at the conclusion of your event or will become property of The Crossings.