



# Events at Cattail Crossing

Cattail Crossing Golf & Winter Club is a perfect Edmonton Event Venue to host your event such as business retreat days, celebration of life, engagement party, birthday and anniversary parties. Our team provides the best event support, professionalism, and care - Your event will exceed your expectations!



From the time your event is booked until your final guest leaves, our team at Cattail Crossing will make sure your day is handled with the utmost professional manner. From our gorgeous atmosphere, mouthwatering meals & warm friendly service, our goal is to alleviate all of the stresses of organization & allow you to enjoy your day to the fullest.

### Meet our Jeam



Brandy Cox
Director of Special
Events
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**Ishaan Sharma**General Restaurant
Manager
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**Julia Kundera** Head Chef

# Banquet Hall Information

Banquet Hall Cost \$200 + tax/hour (min of 3 hours)

Room bookings include: 5ft round tables, fold up banquet chairs, black table linens, complete table setup, podium & microphone, complimentry wifi.

Ideal for: weddings, celebration of life, conferences, christmas parties, large meetings, cocktail receptions, formal dinners, workshops, engagement parties, gender reveal parties, etc.



# Capacity

### Dinning Style

up to 200 people

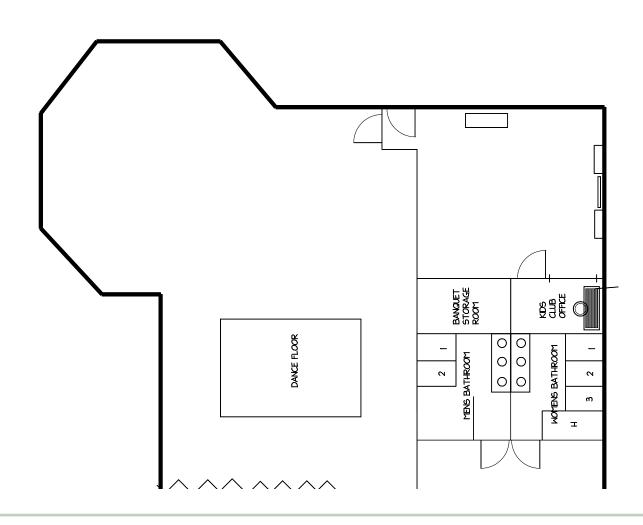
### Cocktail Style

up to 300 people

### Size

5000 sq ft.





# Canapés Menu

#### MINIMUM ORDER 36 PIECES / SELECTION

TOMATO BRUSCHETTA

TOASTED BAGUETTE, FRESH HERBS, AND EXTRA VIRGIN OLIVE OIL

FILLED WITH BASIL CHICKEN SALAD /OR CREAMY MUSHROOMS

TOMATO CONFIT/OR ROASTED BUTTERNUT SQUASH

\$3/PIECE

HERITAGE BEEF MEATBALL (\*\*)

SWEET & SOUR SAUCE

W/ PRESERVED LEMON & HARISSA RELISH

SPINACH, FETA, LEMON, DILL IN PHYLLO PASTRY

CRISPY FRESH MOZZARELLA ARANCINI (\*\*)

SERVED W/ SPICY TOMATO DIP

WILD SALMON CAKE

& WASABI MAYONNAISE

MINI CORN CAKE & SMOKED SALMON

APPLE CHIVE CREAM CHEESE & DILL

BAKED MUSHROOM CUP (\*)

STUFFED W/ CRAB, HERBS & CHEESE

SHRIMP TOSTADA (8)

GUACAMOLE FETA, WATERMELON RADISH, CILANTRO

PRAWN, MANGO & CUCUMBER SKEWERS (\*\*)

SERVED W/ MANGO CHILI GLAZE

SPICY TUNA TARTARE

IN CUCUMBER CUP. AVOCADO, TOASTED SESAME

.....\$4/PIECE

BRIOCHE BUN, HOUSE PICKLES, KALE CAESAR

BRIOCHE BUN, SMOKED CHEESE, ARUGULA, TOMATO JAM

BRIOCHE BUN, COLESLAW, GOUDA

POTATO CHIPS (\*)

HOUSE-MADE W TRUFFLE OIL, CHIVE, LEMON AIOLI\* (80Z. PACK)

.....\$5/PIECE



ARTISAN BREAD

### A SELECTION OF SQUARES, TARTS, CAKES, AND COOKIES

INCLUDES A SELECTION TURKEY, HAM & CHEDDAR, VEGAN HUMMUS VEGETABLE, CHICKEN SALAD, TUNA SALAD, EGG SALAD 12 CUT IN HALF

.....\$120

A SELECTION OF CURED MEATS, IN-HOUSE PICKLES, CONDIMENTS, CRACKERS, BREAD

FINE CHEESE BOARD .....

A SELECTION OF LOCAL & IMPORTED FINE CHEESES, FRUIT PRESERVES. CRACKERS, BAGUETTE

FRESH FRUIT BOARD .....

..\$60

SERVED WITH A SEASONAL HUMMUS & RANCH DIP

SMOKED WILD SOCKEYE SALMON BOARD .....\$120 (450 GR OF SALMON) RED ONIONS, CAPERS, LEMON, HERB CREAM CHEESE,

ROASTED GARLIC HUMMUS, GREEK YOGURT TZATZIKI, TARAMASALATA (ROASTED EGGPLANT), OLIVES, TOMATO BRUSCHETTA, BREAD

DENOTES CELIAC FRIENDLY



MENU PRICES ARE SUBJECT TO 20% SERVICE CHARGE & 5% GST. ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE, **INCLUDING SERVICE CHARGE** 

Protein (Choose 2, 70z per person combined selections)

ALBERTA AAA ROAST BEEF (\*\*) TOP SIRLOIN, MEDIUM RARE, RED WINE JUS

SONOMA CHICKEN BREAST (\*)

ROASTED WITH GARLIC, WHITE WINE, MUSHROOMS, PEPPER, TOMATO SAUCE & HERBS

ASIAGO CHICKEN BREAST (\*)

ROASTED RED PEPPERS, ARTICHOKES & BASIL CREAM SAUCE ROASTED SALMON (8)

HERB CRUSTED WITH CUCUMBER SALSA OR CREAMY LEMON DILL CAPER SAUCE

Starch (Choose 1)

SOUR CREAM & GARLIC MASHED POTATOES (\*) ROASTED HERB BABY POTATOES (\*\*) WILD MUSHROOM RICE PILAF (\*)

Vegetable

MIXED GRILLED & ROASTED VEGETABLES (\*)

Salad Selection (Choose 2) ARTISAN GREEN (\*)

CUCUMBER, SHAVED CARROTS, TOMATO, PEPPERS, APPLE CIDER VINAIGRETTE

ROASTED GARLIC CAESAR (\*\*)

ROMAINE LETTUCE, PARMESAN CHEESE, LEMON WEDGES GREEK (\*)

TOMATO, CUCUMBER, ONION, KALAMATA OLIVES, FETA, HERBS



DENOTES CELIAC FRIENDLY



#### Dinner Enhancements FRESH GOAT CHEESE STUFFED PORTOBELLO (\*\*) SPINACH, GOUDA, SMOKED TOMATO SAUCE (AVAILABLE IN QUANTITIES OF 6 OR MORE) . MUSHROOM WELLINGTON TENDER MUSHROOMS SPINACH AND CHEESE WRAPPED IN PUFF PASTRY,

MUSHROOM GRAVY (AVAILABLE IN QUANTITIES OF 10 OR MORE)

WITH CARAMELIZED ONIONS & SOUR CREAM ......\$4/SERVING

BAKED IN TOMATO SAUCE ...

MACARONI NOODLE CHOICE OF TOMATO BASIL SAUCE OR MAC N'

UPGRADE TO AN ASSORTMENT OF FULL SLICE OF SWEET TREATS 

#### Dinner Includes

- + Set-up
- · Clean-up
- · Ice Water Service
- Coffee & Assorted Teas
- · China plates
- Cutlery
- · Linen napkins
- · All serving equipment
- · Bread Service
- + 2 Entrees
- + 1 Starch

- 1 Vegetable
- + 2 Salads
- + Light dessert assortment of squares & cookies

A total count of each entrée must be provided 72 hours before your party.

PRICES ARE SUBJECT TO A 20% GRATUITY & 5% GST. PRICES ARE SUBJECT TO CHANGE

## Dinner Menu B

\$69 A PERSON (MIN 50 PEOPLE)

Protein (70z per person combined, choose up to 3)

ALBERTA AAA BEEF ROAST BEEF 🐠

TOP SIRLOIN, MEDIUM RARE, RED WINE JUS

ALBERTA BONELESS SHORT RIBS (\*\*)

SLOWLY BRAISED IN RED WINE JUS AND HERBS

HUNTER CHICKEN (\*)

WILD MUSHROOM SAUCE

ASIAGO CHICKEN BREAST (\*\*)

ROASTED RED PEPPERS, ARTICHOKES, BASIL CREAM SAUCE

ROASTED SALMON (\*)

HERB CRUSTED WITH CUCUMBER SALSA OR CREAMY LEMON DILL CAPER SAUCE

Starch (Choose 1)

SOUR CREAM & GARLIC MASHED POTATOES (\*) ROASTED HERB BABY POTATOES (\*\*) WILD MUSHROOM RICE PILAF (\*)

Salad Selection (Choose 3) ARTISAN GREEN (\*)

CUCUMBER, SHAVED CARROTS, TOMATO, PEPPERS, RADISH, APPLE CIDER VINAIGRETTE

ROASTED GARLIC CAESAR (\*\*)

ROMAINE LETTUCE, PARMESAN CHEESE, LEMON WEDGES

GREEK (\*)

TOMATO, CUCUMBER, ONION, KALAMATA OLIVES, FETA, HERBS

CAPRESE SALAD (8)

TOMATO, MARINATED ARTICHOKES, BOCCONCINI, GREENS, BALSAMIC VINAIGRETTE

ROASTED CARROT & KALE (\*)

CITRUS PIECES, ROASTED GARLIC, ZAATAR

SPRING BERRY SALAD (\*)

GREENS, GOAT CHEESE, TOASTED ALMOND, HIBISCUS VINAIGRETTE

#### Dinner Includes

- Set-up
- · Clean-up
- · Ice Water Service
- + Coffee & Assorted Teas
- · China plates
- Cutlery
- · Linen napkins
- · All serving equipment
- · Bread Service
- · Selection of pickles

- + 3 Entrees
- 1 Starch
- 1 Vegetable
- + 3 Salads
- · Light dessert assortment of squares & cookies

A total count of each entrée must be provided 72 hours before your party.





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DENOTES CELIAC FRIENDLY



### Wine & Cocktail Menu

#### White Wine

CURRAN CREEK PINOT GRIGIO
CALIFORNIA 2019 - 50Z 9.00 | 90Z 14 | BTL 47

CASAS DEL BOSQUE SAUV BLANC CHILE 2020 - 50Z 9.75 | 90Z 15 | BTL 57

SELBACK RESLING

GERMANY 2019 - 50Z 9.50 | 90Z 14 | BTL 55

ALAMOS CHARDONNAY

ARGENTINA 2019 - 50Z 9.75 | 90Z 15 | BTL 57

BOYT GEYL ALSACE

FRANCE 2018 - 50Z 11 | 90Z 16 | BTL 60

#### Red Wine

CECCATO MERI OT

| TALY 2020 - 50Z 9.00 | 90Z 14 | BTL 47

BACCOLO ROSSO VENETO

ITALY 2019 - 50Z 9.75 | 90Z 15 | BTL 55

CASAS DEL BOSOUE CAB SAUV

CHILE 2018 - 50Z 9.75 | 90Z 15 | BTL 55

MYTHIC MOUNTAIN MALBEC

ARGENTINA 2020 - 50Z 11.75 | 90Z 17.50 | BTL 70

BREAD N' BUTTER PINOT NOIR

CALIFORNIA 2020 - 50Z 11 | 90Z 16 | BTL 60

### Prosecco & Rose

CANTINE RIONDO PROSECCO

| TALY - 50Z 9.00 | 90Z 14 | BTL 47

**BODFGA MUGA ROSF** 

SPAIN - 50Z 9.75 | 90Z 15 | BTL 57

#### Cocktails

#### ALL COCTAILS ARE 20Z

SMOKED OLD FASHIONED	
COSMOPOLITAN	
MARGARITA DEMANGO\$15 Tequila, shanky's whip, mango juice, fresh lime	
CATTAIL MULES	
APEROL SPRITZ\$15 APEROL, PROSECCO, SODA, ORANGE WHEEL	
RIGHAND CAESAR	
BERRY SEA BREEZE PUNCH \$15 VODKA, RASPBERRY LIQUEUR, CRANBERRY & GRAPEFRUIT JUICE, LIME, BERRIES	
STRAWBERRY MARGARITA\$15 TEQUILA, TRIPLE SEC, STRAWBERRIES, LIME	
JAGER FRUIT PUNCH\$16 JAGERMEISTER, PEACH SCHNAPPS, ORANGE, STRAWBERRY, LEMON, ORANGE JUICE, SODA	
TWO FACE GIN AND TONIC\$16 MD DISTILLERY TWO FACED GIN, TONICCA TASSONI ITALIAN CRAFT TONIC	
BAHAMA MAMA\$15 Dark rum, malibu, grenadine, orange & pineapple juice, lime	
CAFE MOCHA MARTINI	
BLUE SKY MOJITO\$15 White rum, blue curacao, mint, lime, pineapple juice, soda	
BOMBAY BRAMBLE	
BULL DOG\$20 Coronita, tequila, triple sec, lime, slush	

### About The Bar

A Cattail Crossing Bartender is required for all Bartending Services

Drinks are subject to gst + gratuity

Host Bar

The hosts of the event cover the costs of all beverages consumed.

Cash Bar

The guests of the event pay for their drinks individually.

Ticket Bar

The hosts may provide tickets in advance to cover some drinks for their guests and then the guests are responsible for their own beverage payment individually as in a cash bar.

Corkage Bar

\$22/guest + gst + gratuity, Cattail Crossing will supply the glassware, the non alcoholic mixes, and the bartender.

THE ALBERTA LIQUOR CONTROL BOARD DOES NOT PERMIT LIQUOR TO BE SERVED AFTER 2:00AM.

THE AGLC REGULATIONS ALSO DOES NOT ALLOW ANY HOME-MADE WINE, BEER, OR OTHER HOME MADE ALCOHOLIC BEVERAGES ON THE CLUB'S PREMISE AT ANY TIME.



