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## Weddings at Cattail Crossing

Cattail Crossing Golf \& Winter Club is the ideal Edmonton wedding venue location to host your most special day year-round. From our large expansive banquet hall to our picturesque grounds, you are guaranteed to have the wedding you've been dreaming of.
Our talented Head Chef \& the kitchen team are certain to provide the most delicious meal of your choice to all of your guests. Working alongside our wedding team, we know we will create the perfect wedding.
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. We want to provide you with fond memories of an experience that will last beyond your special day.


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Sanquet fall Ynformation

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Banquet Hall Cost
    $2,500
    Ada Veated Patio
Includes wood-burning fire place,
    overhead heater & lights.
        $1,000** tax
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Our gorgeous hall has high ceilings and is surrounded with massive windows overlooking the wonderful scenery and brings in lots of natural light for your perfect day. This room has a separate entrance for guests, private washrooms, and can accommodate up to 200 guests.

The cost includes 5 ft round tables, fold up chairs \& black table linens. We also include a movable bar with 2 bartenders at this price as long as liquor sales are over $\$ 500$.
There are options that can be explored in opening up the banquet hall into the restaurant for larger
weddings (200+ guests), using our restaurant for cocktail hours, and additional outdoor space on the patios that are attached to the restaurant.

Please discuss with the Event Coordinator if this is something you may be interested in.

The outdoor ceremony location will be open for the 2024 season and is located between Holes 17 \& 18 . Outdoor Ceremony Cost will be $\$ 1,250+\operatorname{tax}$ when using the banquet hall for the reception.
*SATURDAY WEDDINGS IN THE PRIME MONTHS OF MAY - OCTOBER WILL REQUIRE A MINIMUM SPEND OF \$7500 BEFORE TAX IN FOOD AND BEVERAGE.





## We offer a wide array of delicious canapes and platters for you and your

 guests to enjoy prior to dinner or late night snacks.
## ? <br> ?anapés <br> ?/menu

MINIMUM ORDER - 36 PIECES PER SELECTION
TOMATO BRUSCHETTA
TOASTED BAGUETTE, FRESH HERBS, AND EXTRA VIRGIN OLIVE OIL
PROFITEROLES
FILLED WITH BASIL CHICKEN SALAD /OR CREAMY MUSHROOMS
GOAT CHEESE TARTLET
TOMATO CONFIT/OR ROASTED BUTTERNUT SQUASH
HERITAGE BEEF MEATBALL
SWEET \& SOUR SAUCE
CHICKEN MEATBALLS
W/ PRESERVED LEMON \& MARISSA RELISH
SPANAKOPITA
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
GUACAMOLE FETA, WATERMELON RADISH, CILANTRO
PRAWN, MANGO \& CUCUMBER SKEWERS
Served w/ mango chili glaze
SPICY TUNA TARTARE (进
In CUCUMBER CUP, AVOCADO, TOASTED SESAME
CRISPY CHICKEN SLIDER
Brioche bun, house pickles, kale Caesar
BEEF SLIDER
BRIOCHE BUN, SMOKED CHEESE, ARUGULA, TOMATO JAM
PULLED PORK SLIDER
BRIOCHE BUN, COLESLAW, GOUDA
POTATO CHIPS
HOUSE-MADE W TRUFFLE OIL, CHIVE, LEMON AIOLI* (BOZ. PACK)

## Platters Menu <br> SERVES 15 TO 20 PEOPLE

SWEETS
A SELECTION OF SQUARES, TARTS, CAKES, AND COOKIES
SANDWICH BOARD
INCLUDES A SELECTION TURKEY, HAM \& CHEDDAR, VEGAN HUMMUS VEGETABLE,
CHICKEN SALAD, TUNA SALAD, EGG SALAD - 12 CUT IN HALF
MEAT BOARD
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
VEGETABLE BOARD
SERVED WITH A SEASONAL HUMMUS \& RANCH DIP
SMOKED WILD SOCKEYE SALMON BOARD
(450 GR OF SALMON) RED ONIONS, CAPERS, LEMON, HERB CREAM CHEESE, ARTISAN BREAD
VEGETARIAN MEZZA BOARD
Roasted garlic hummus, Greek yogurt tzatziki, taramasalata (roasted eggplant), OLIVES, TOMATO BRUSCHETTA, BREAD
Rate Fight Platters

MAKE IT A NIGHT TO REMEMBER AND MIX IT UP BY MAKING SELECTIONS OF OUR PLATTER MENU
*MINIMUM SPEND OF \$500 IS REQUIRED*
ROUTINE BAR
HOUSE CUT FRY, GRAVY, SHREDDED CHEESE, CHEESE CURD, BACON, GREEN ONION,
TOMATO SALSA, CHIPOTLE AIOLI, TRUFFLE AIOLI, KETCHUP
MASH POTATO
ROASTED GARLIC MASHED POTATO, BEEF GRAVY, CREAMY MUSHROOM SAUCE, ROASTED CARROT, BUTTER ROASTED PEARL ONION, STREET CORN, SHREDDED CHEESE, GOAT CHEESE, BACON, GREEN ONION, SOUR CREAM

PIZZA
12" MARGARITA PIZZA OR SOPPRESSATA \& HOT HONEY PIZZA
PUB NIGHT PLATTER
CHICKEN WINGS, DEEP FRIED PICKLES, ONION RINGS, NACHO WITH SALSA, VEGETABLE CRUDITÉ (SERVES 15)


## Bamily Sula or Bulla

Protein (Choose 2, 7oz per person combined selections ALBERTA AAA ROAST BEEF ( ${ }^{7}$
(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 (3)
Herb crusted with cucumber salsa or creamy lemon dill caper sauce
Starch (Choose 1)
SOUR CREAM \& GARLIC MASHED POTATOES (e)
ROASTED HERB BABY POTATOES ( ${ }^{\text {B }}$
WILD MUSHROOM RICE PILAF (3)
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 (3
SPINACH, GOUDA, SMOKED TOMATO SAUCE
(AVALLABLE IN QUANTITIES OF 6 OR MORE)
MUSHROOM WELLINGTON
TENDER MUSHROOMS SPINACH AND CHEESE WRAPPED In PUFF PASTRY, mUSHROOM GRAVY (AVAILABLE IN OUANTITIES OF 10 OR MORE)

PEROGIES
WITH CARAMELIZED ONIONS \& SOUR CREAM
CABBAGE ROLLS
Baked in tomato sauce
BAKED PASTA
MACARONI NOODLE CHOICE OF TOMATO BASIL SAUCE OR MAC N' CHEESE

## PLATED DESSERT

UPGRADE TO AN ASSORTMENT OF FULL SLICE OF SWEET TREATS
INDIVIDUALLY PLATED

Dinner Includes

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


## CHILDREN 3 \& UNDER ARE COMPLIMENTARY

CHILDREN 4-12 WILL RECEIVE A 50\% DISCOUNT OFF THE PRICE OF THE MEAL. PRICES ARE SUBJECT TO A $\mathbf{2 0 \%}$ GRATUITY $\& 5 \%$ GST. PRICES ARE SUBJECT TO CHANGE

## Dinner Menu 13

## Gamily Sula or Bulla

Protein (7oz per person combined, choose up to 3)
ALBERTA AAA BEEF STRIPLOIN ROAST
Medium rare, red wine jus
\$5 UPGRADE TO ALBERTA AAA PRIME RIB ROAST
ALBERTA BONELESS BEEF 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 ( ${ }^{\text {B }}$
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 3)
ARTISAN GREEN (
CUCUMBER, SHAVED CARROTS, TOMATO, PEPPERS, RADISH, APPLE CIDER VINAIGRETTE
ROASTED GARLIC CAESAR (3)
Romaine lettuce, parmesan cheese, lemon wedges
GREEK ( ${ }^{\text {B }}$
Tomato, cucumber, onion, kalamata olives, feta, herbs
CAPRESE SALAD (*)
TOMATO, MARINATED ARTICHOKES, BOCCONCINI, GREENS, BALSAMIC VINAIGRETTE
ROASTED CARROT \& KALE ( ${ }^{\text {B }}$
CITrus pleces, 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 basket
+ Selection of pickles
+ 3 Entrees
- 1 Starch
+ 1 Vegetable
- 3 Salads
- Assorted dessert \& cakes OR plated desert
- Seasonal fruit platter

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


Additional Services
Stag/Stagette Colfing Packages

Starting at $\$ 99$ per player (+ GST. Subject to availability)

+ 18 Holes of golf at Cattail Crossing
+ GPS Power Carts
+ Driving range access
+ Steak Dinner after your round




