



# Wedding Brochure

2024

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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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Head Chef



## Banquet Hall Information

### Banquet Hall Cost

\$2,500\* + tax

### Add Heated Patio

Includes wood-burning fire place, overhead heater & lights.

\$1,000\* + tax

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.

### Outdoor Ceremony

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 + 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.



Banquet Hall - Dance Floor



Banquet Hall



Banquet Hall



*Reception*



*Photo Locations*



*Outdoor Ceremony Location*



*Golf Carts Option*



*Outdoor Ceremony Location*



*Reception*

# 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.

## Toonie Bar / 5-er Bar

Our bartenders collect a toonie or \$5 per beverage that will be applied against the host bar.

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.





We offer a wide array of delicious boards and platters for you and your guests to enjoy prior to dinner or late night snacks.

## Boards & Platters Menu

SERVED BUFFET WITH SIDE PLATE

*Serves 15 to 20 people*

### SWEETS PLATTER

A SELECTION OF SQUARES, TARTS, CAKES, AND COOKIES

\$90

### SANDWICH PLATTER (CHOICE OF 3)

SELECTION TURKEY CLUB, HAM & CHEDDAR, VEGAN HUMMUS VEGETABLE, CHICKEN SALAD, EGG SALAD – 10 CUT IN HALF

\$120

### CHARCUTERIE BOARD

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

\$140

### FINE CHEESE BOARD

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

\$140

### FRESH FRUIT PLATTER

\$140

### VEGETABLE PLATTER

SERVED WITH HOUSE RANCH DIP

\$70

### SPICED SHRIMP BOARD (42PCS)

SPICED PRAWN, CORN SALSA, CHIPOTLE AIOLI, TOMATO, CRISPY ONION

\$120

### SLIDER PLATTER (24 PCS)

CHOICE OF 1 FLAVOUR PER PLATTER:

- BEEF – CHEESE, PICKLE, GREEN, LEMON AIOLI

\$140

- FRIED CHICKEN – GREEN, PICKLE, CHIPOTLE AIOLI

\$120

- FRIED HALLOUMI SLIDER – GREEN, FRUIT RELISH, TOMATO, SRIRACHA AIOLI

\$120

### WING PLATTER

2LBS SALT & PEPPER, 2 LBS HOT, 2LBS HONEY GARLIC, 2LBS THAI,

SERVED WITH CARROT, CELERY, AND RANCH

\$120

*Serves 10 to 15 people*

### HOUSE CHIP BOWL

TRUFFLE OIL, PARMESAN, HERB, LEMON AIOLI

\$60

### BRUSCHETTA

1L BRUSCHETTA, BAGUETTE CROSTINI

\$60

DENOTES CELIAC FRIENDLY 

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

## Late Night Menu

SERVED BUFFET STYLE WITH SIDE PLATE

MAKE IT A NIGHT TO REMEMBER AND MIX IT UP BY MAKING SELECTIONS OF OUR PLATTER MENU

\*MINIMUM 40 IS REQUIRED\*

### POUTINE BAR\*

FRIES, GRAVY, SHREDDED CHEESE, CHEESE CURD, BACON, GREEN ONION, TOMATO SALSA, CHIPOTLE AIOLI, TRUFFLE AIOLI, KETCHUP

\$16/per person

### PIEROGIE BAR

DEEP FRIED PIEROGIES SERVED WITH SOUR CREAM, BACON, GREEN ONION

\$13/per person

### NACHO BAR\*

HOUSE FRIED TORTILLA SERVED WITH TACO BEEF, CHEESE SAUCE, DICED TOMATO, GREEN ONION, PICKLED JALAPENO, SOUR CREAM, SALSA

\$16/per person







# Dinner Menu A

A TOTAL COUNT OF EACH ENTRÉE MUST BE PROVIDED 14 DAYS BEFORE EVENT  
(MIN 50 PPL)

*Family Style or Buffet \$60*

## Protein (Choose 2, 7oz per person combined)

- ALBERTA AAA ROAST BEEF   
(TOP SIRLOIN) MEDIUM RARE, RED WINE JUS
- ASIAGO CHICKEN BREAST 
- ROASTED RED PEPPERS, ARTICHOKES & BASIL CREAM SAUCE
- HUNTER CHICKEN 
- WILD MUSHROOM SAUCE
- ROAST SALMON 
- HERB CRUSTED WITH CHOICE OF 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, RADISH, APPLE CIDER VINAIGRETTE
- ROASTED GARLIC CAESAR   
ROMAINE LETTUCE, PARMESAN CHEESE, FRIED CAPERS, LEMON WEDGE
- GREEK   
TOMATO, CUCUMBER, PEPPER, ONION, KALAMATA OLIVES, FETA
- ROASTED BEET & CITRUS   
GREENS, ORANGE SEGMENT, GOAT CHEESE, CANDIED PECAN, MAPLE BALSAMIC DRESSING
- GARDEN BERRY SALAD   
GREENS, GOAT CHEESE, TOASTED ALMOND, STRAWBERRY BALSAMIC, BASIL OLIVE OIL



Artisan Green Salad

## Vegetarian Options (Please choose 1 per event)

FRESH GOAT CHEESE STUFFED PORTOBELLO   
SPINACH, GOUDA, SMOKED TOMATO SAUCE  
(AVAILABLE IN QUANTITIES OF 6 OR MORE) \$90/per 6

## MUSHROOM WELLINGTON

TENDER MUSHROOMS SPINACH AND CHEESE WRAPPED IN PUFF PASTRY,  
MUSHROOM GRAVY (AVAILABLE IN QUANTITIES OF 10 OR MORE) \$180/per 10

## CAULIFLOWER MAC N' CHEESE

ROASTED CAULIFLOWER IN HOUSE CHEESE SAUCE \$20 per plate

## Dinner Includes

- |                          |  |
|--------------------------|--|
| • Set-up                 | • 2 Entrees  |
| • Clean-up               | • 1 Starch   |
| • Ice Water Service      | • 1 Vegetable  |
| • Coffee & Assorted Teas | • 2 Salads   |
| • China plates           | • Assorted Cookies & Squares   |
| • Cutlery                | • (Plated Dessert: upgrade to an assortment of<br>full slice of sweet treats individually plated<br>\$5) |
| • Linen napkins          |  |
| • All serving equipment  |  |
| • Bread basket           | A total count of each entrée must be provided<br>72 hours before your party.                             |

DENOTES CELIAC FRIENDLY 

CHILDREN 3 & UNDER ARE COMPLIMENTARY.  
CHILDREN 4-12 WILL RECEIVE A 50% DISCOUNT OFF THE PRICE OF THE MEAL.  
PRICES ARE SUBJECT TO A 20% GRATUITY & 5% GST. PRICES ARE SUBJECT TO CHANGE

# Dinner Menu B

A TOTAL COUNT OF EACH ENTRÉE MUST BE PROVIDED 14 DAYS BEFORE EVENT  
(MIN 50 PPL)

Family Style or Buffet \$70

## Protein (Choose 2, 7oz per person combined)

ALBERTA AAA BEEF STRIPLOIN ROAST (C) (F)

MEDIUM RARE, RED WINE JUS

\$10 UPGRADE TO ALBERTA AAA PRIME RIB ROAST

ALBERTA BONELESS BEEF SHORT RIBS (C) (F)

SLOWLY BRAISED IN RED WINE JUS AND HERBS

HUNTER CHICKEN (C) (F)

WILD MUSHROOM SAUCE

ASIAGO CHICKEN BREAST (C) (F)

ROASTED RED PEPPERS, ARTICHOKES, & BASIL CREAM SAUCE

ROAST SALMON (C) (F)

HERB CRUSTED CHOICE OF CUCUMBER SALSA OR CREAMY LEMON DILL CAPER SAUCE

## Starch (Choose 1)

SOUR CREAM & GARLIC MASHED POTATOES (C) (F)

ROASTED HERB BABY POTATOES (C) (F)

WILD MUSHROOM RICE PILAF (C) (F)

## Vegetable

MIXED GRILLED & ROASTED VEGETABLES (C) (F)

## Salad Selection (Choose 2)

ARTISAN GREEN (C) (F)

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

ROASTED GARLIC CAESAR (C) (F)

ROMAINE LETTUCE, PARMESAN CHEESE, LEMON WEDGES

GREEK (C) (F)

TOMATO, CUCUMBER, PEPPER, ONION, KALAMATA OLIVES, FETA

ROASTED BEET & CITRUS (C) (F)

GREENS, ORANGE SEGMENTS, GOAT CHEESE, CANDIED PECAN, MAPLE BALSAMIC DRESSING

GARDEN BERRY SALAD (C) (F)

GREENS, GOAT CHEESE, TOASTED ALMOND, STRAWBERRY BALSAMIC, BASIL OLIVE OIL



Roasted Salmon

## Plated Dessert (Choose 2)

WHITE CHOCOLATE RASPBERRY CHEESECAKE

SHORTBREAD CRUST, RASPBERRY SAUCE

LEMON TART

LEMON CURD, MERINGUE, FRESH BLUEBERRY, BLUEBERRY SAUCE

PANNA COTTA (C) (F)

VANILLA BEAN, BALSAMIC STRAWBERRIES

SPICED BROWNIE (C) (F)

BOURBON CARAMEL, WHIPPED CREAM, FRESH BERRIES

## Dinner Includes

- + Set-up
  - + Clean-up
  - + Ice Water Service
  - + Coffee & Assorted Teas
  - + China plates
  - + Cutlery
  - + Linen napkins
  - + All serving equipment
  - + Bread basket
  - + 2 Entrees
  - + 1 Starch
  - + 1 Vegetable
  - + 2 Salads
  - + Plated Dessert
- A total count of each entrée must be provided 72 hours before your party.

DENOTES CELIAC FRIENDLY (C) (F)

CHILDREN 3 & UNDER ARE COMPLIMENTARY.  
CHILDREN 4-12 WILL RECEIVE A 50% DISCOUNT OFF THE PRICE OF THE MEAL.  
PRICES ARE SUBJECT TO A 20% GRATUITY & 5% GST. PRICES ARE SUBJECT TO CHANGE



Cattail Crossing Golf

## *Additional Services*

### *Stag/Stagette Golfing 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



Steak Dinner



*Out Of Bounds Restaurant*



*Patio*



*Cattail Crossing Golf Course*



*Banquet Hall Bar Service*



Thank you for your consideration & CONGRATULATIONS!  
Cattail Crossing is excited to meet you!  
To book you venue tour, please contact  
Brandy Cox, Director of Special Events  
brandy@cattailcrossing.ca or 780-973-6686 ext. 3