



CATTAIL CROSSING GOLF & WINTER CLUB

2025 WEDDINGS



CELEBRATE YOUR LOVE AT CATTAIL CROSSING GOLF & WINTER CLUB

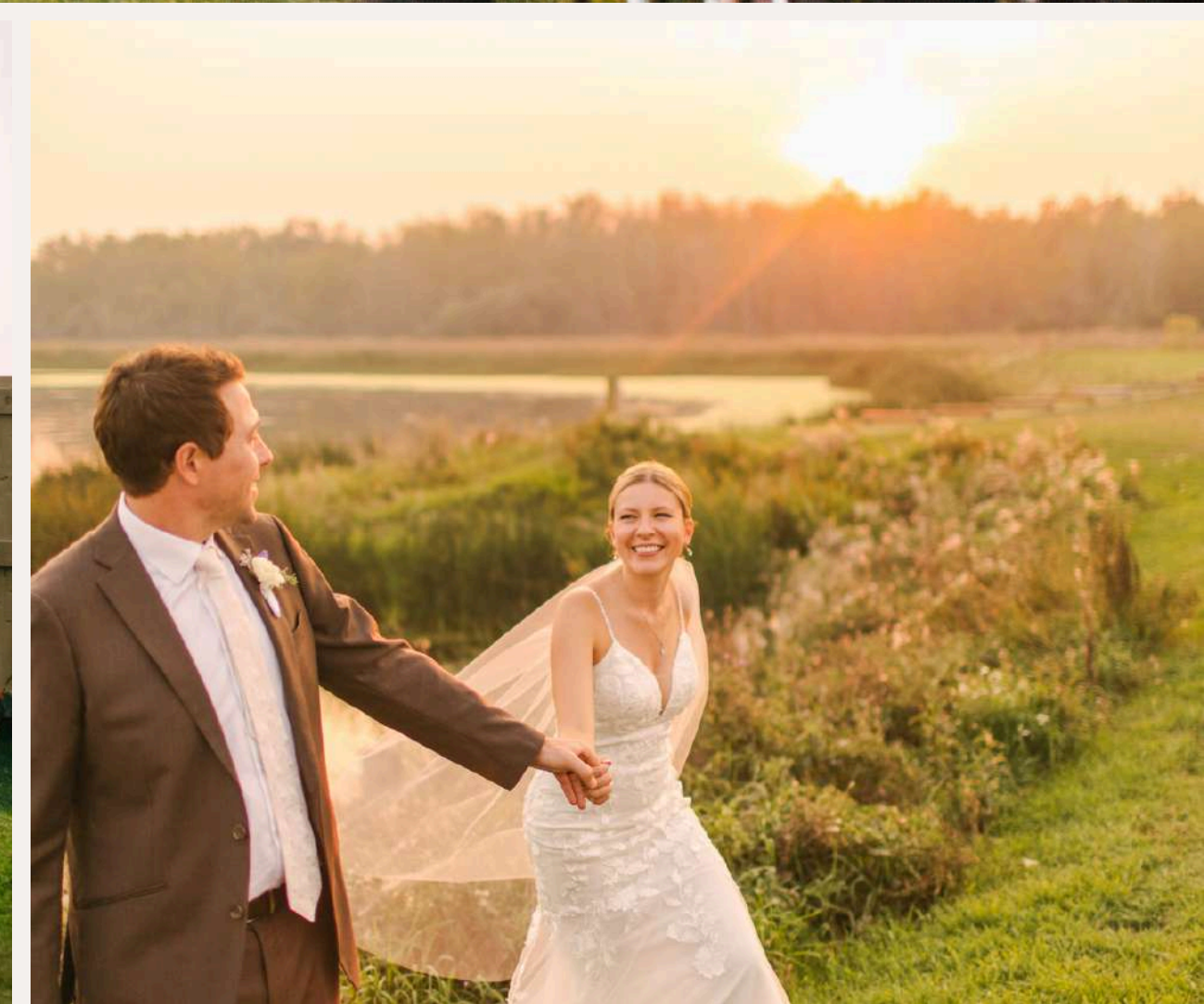
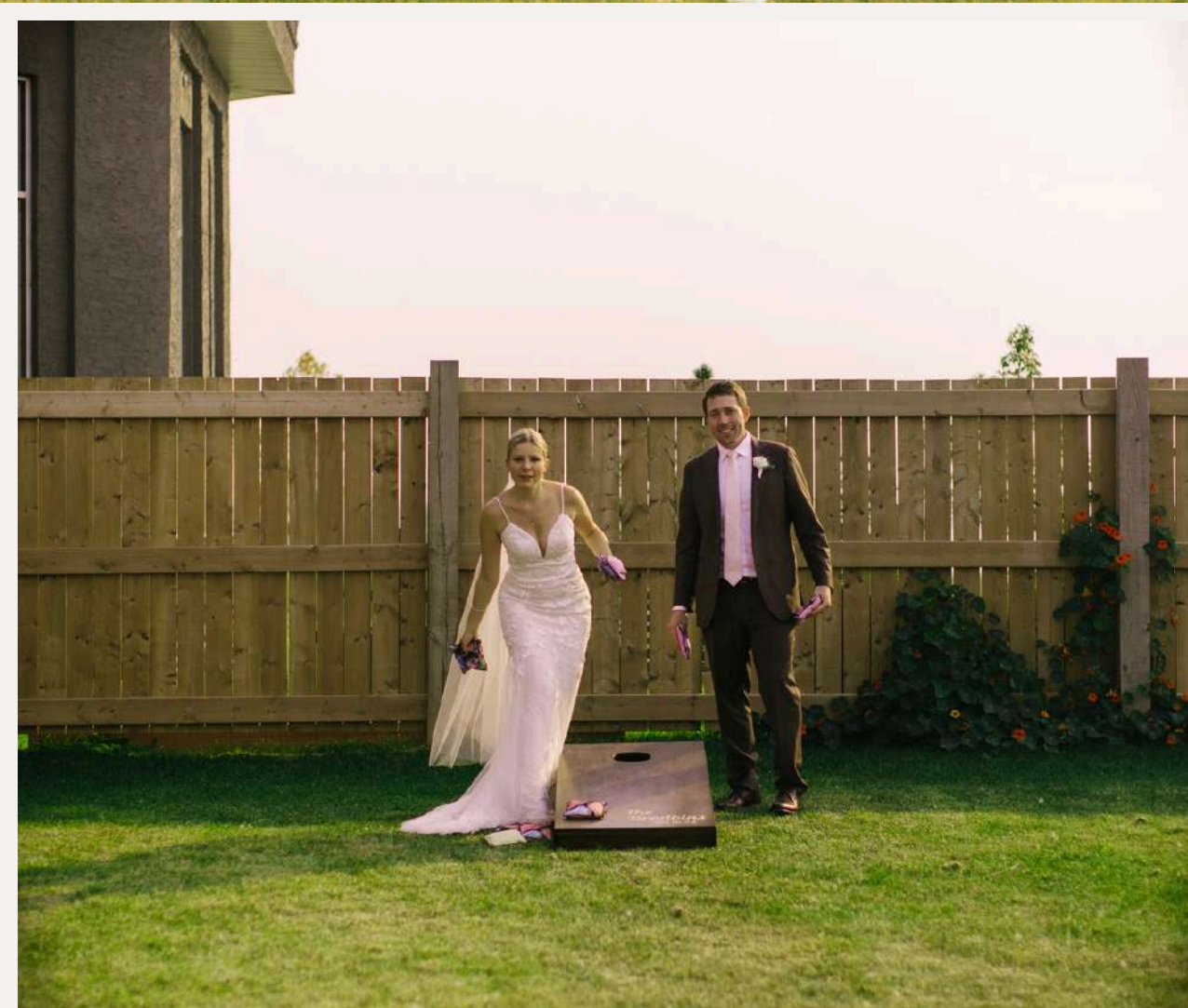
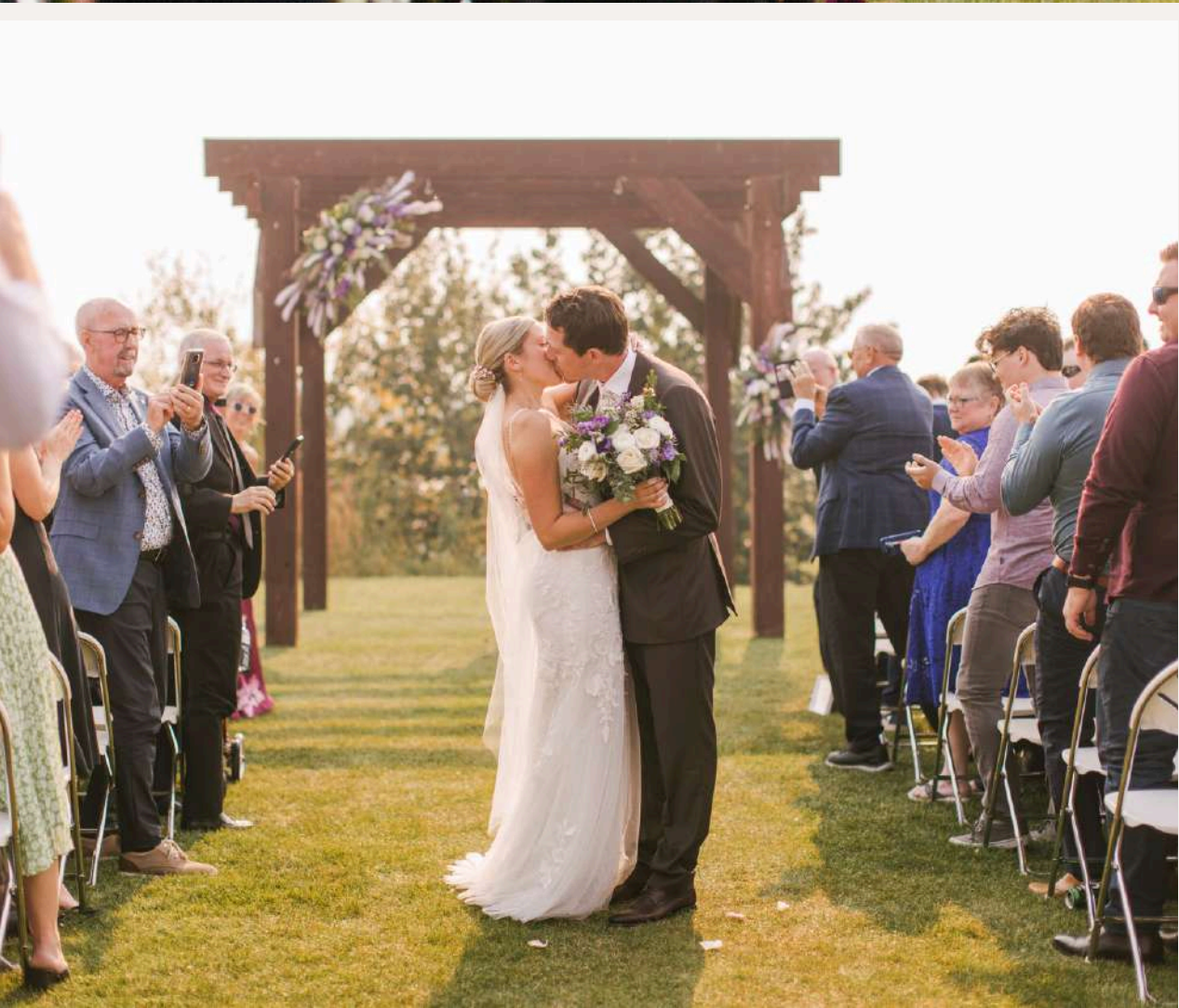
Celebrate your love story year-round at Cattail Crossing Golf & Winter Club, the premier wedding venue in Edmonton. With our spacious banquet hall and picturesque grounds, your dream wedding awaits.

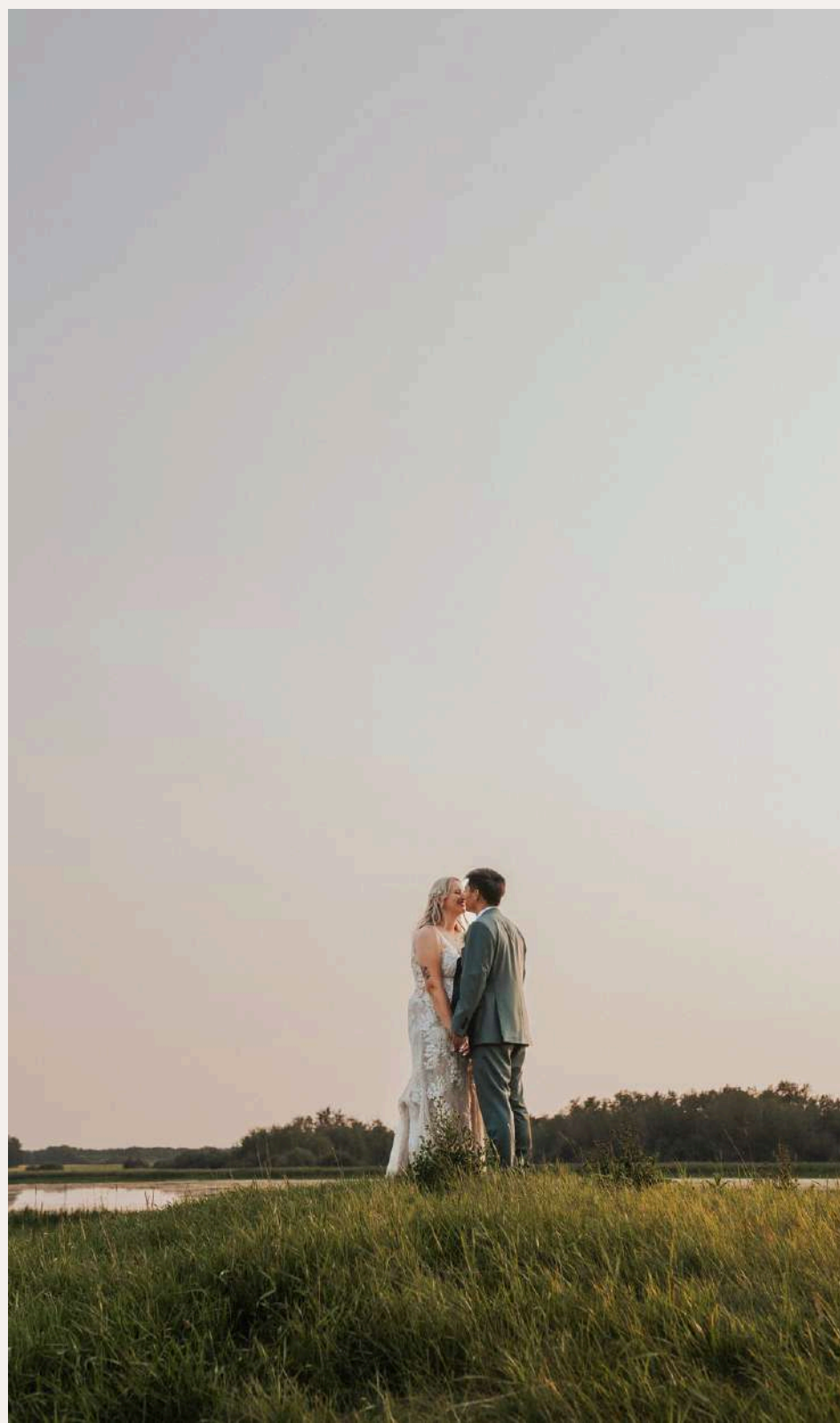
Indulge in a culinary experience like no other, curated by our talented Head Chef and kitchen team. From personalized menus to flawless execution, we guarantee to tantalize your taste buds and leave your guests raving.

From the moment you book your event until the last guest bids farewell, our dedicated team ensures a seamless and professional experience. Let us handle the details while you soak in the beauty of our venue, savoring every moment with your loved ones.

At Cattail Crossing, our commitment is to exceed your expectations, leaving you with cherished memories that will last a lifetime. Trust us to transform your vision into reality, ensuring your special day is everything you've dreamed of and more.







BANQUET HALL INFORMATION

Immerse yourself in the beauty of our stunning banquet hall, featuring soaring ceilings and expansive windows that flood the space with natural light and offer breathtaking views of the surrounding scenery. With a separate entrance for your guests, private washrooms, and a capacity to accommodate up to 200 guests, our hall provides the perfect backdrop for your special day.

Our all-inclusive package includes 5 ft round tables, fold-up chairs, and elegant black table linens, ensuring a sophisticated setting for your celebration. Additionally, we provide a movable bar staffed with two experienced bartenders, complimentary with liquor sales exceeding \$500.

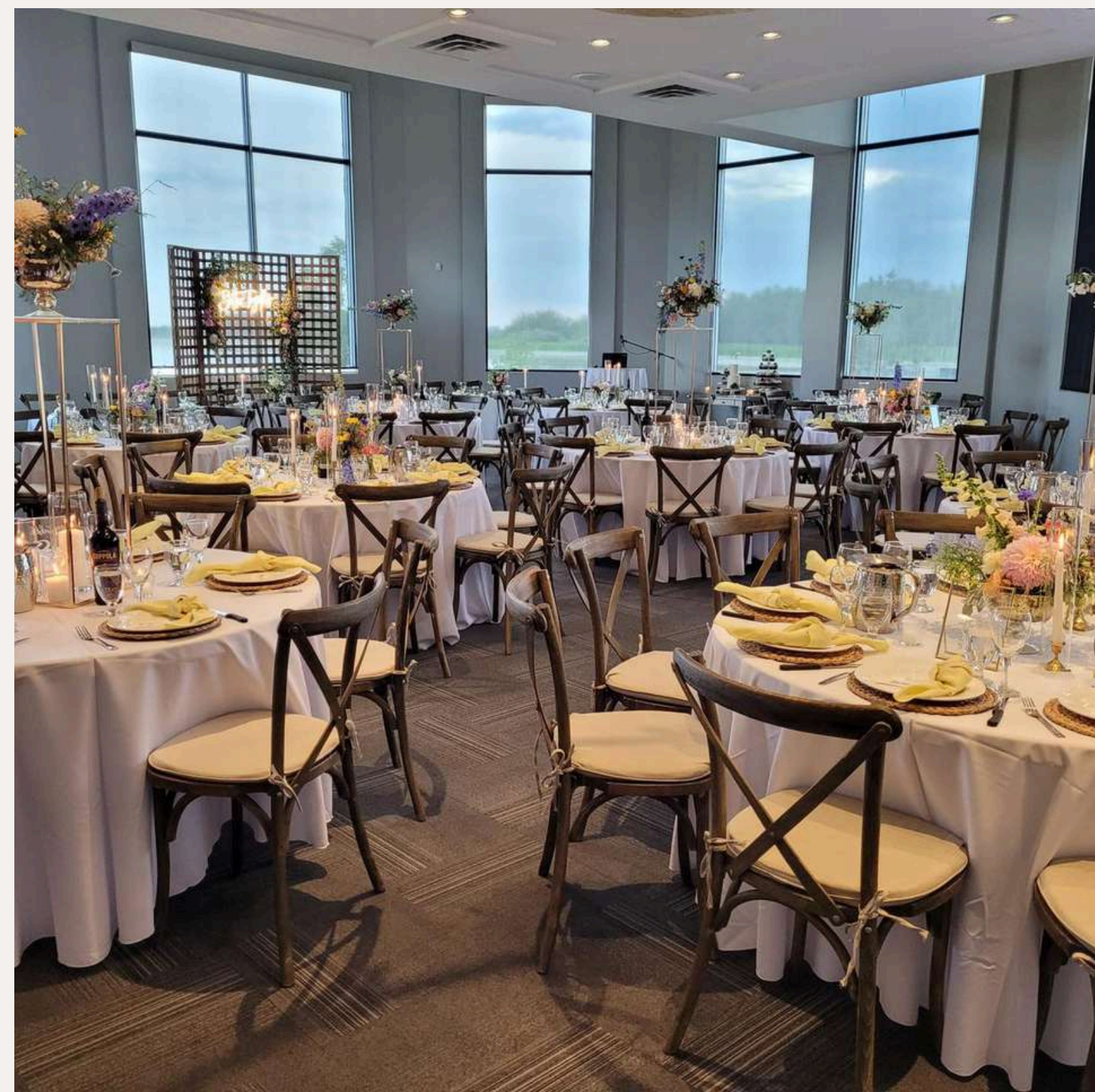
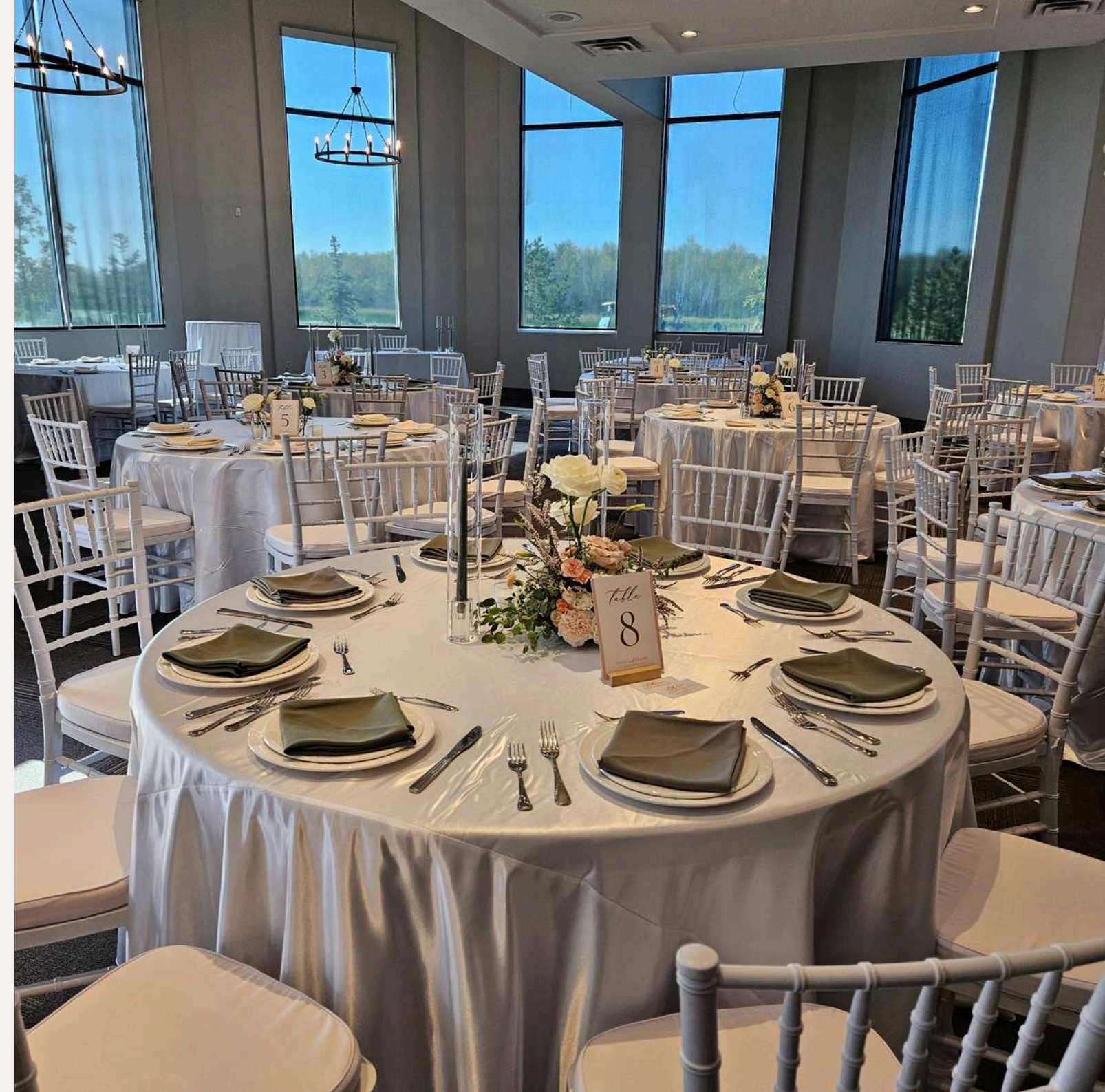
For larger weddings exceeding 150 guests, we offer the option to expand the banquet hall into our restaurant area, providing ample space for cocktail hours and additional outdoor seating on our charming patios. Discuss these customizable options with our dedicated Event Coordinator to tailor your wedding experience to perfection.

THE BANQUET HALL

\$2,000 + GST*

WEST PATIO PRIVATE RENTAL

\$1,000 + GST*





OUTDOOR CEREMONY

Exchange your vows amidst the beauty of nature at our enchanting outdoor ceremony location. Surrounded by nature, this picturesque setting provides the perfect backdrop for your love-filled moment. Imagine walking down the aisle with the sound of birdsong serenading you and your beloved, while your guests witness your union against the stunning backdrop of our manicured grounds.

Let the natural beauty of Cattail Crossing Golf & Winter Club set the stage for a ceremony you'll treasure forever.

OUTDOOR CEREMONY

\$1,000 + GST*

*Please note that this pricing applies only when combined with the banquet hall.







ABOUT THE BAR

HOST BAR

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

CASHLESS BAR

Guests of the event pay for their drinks individually via debit or credit cards.

TICKET BAR

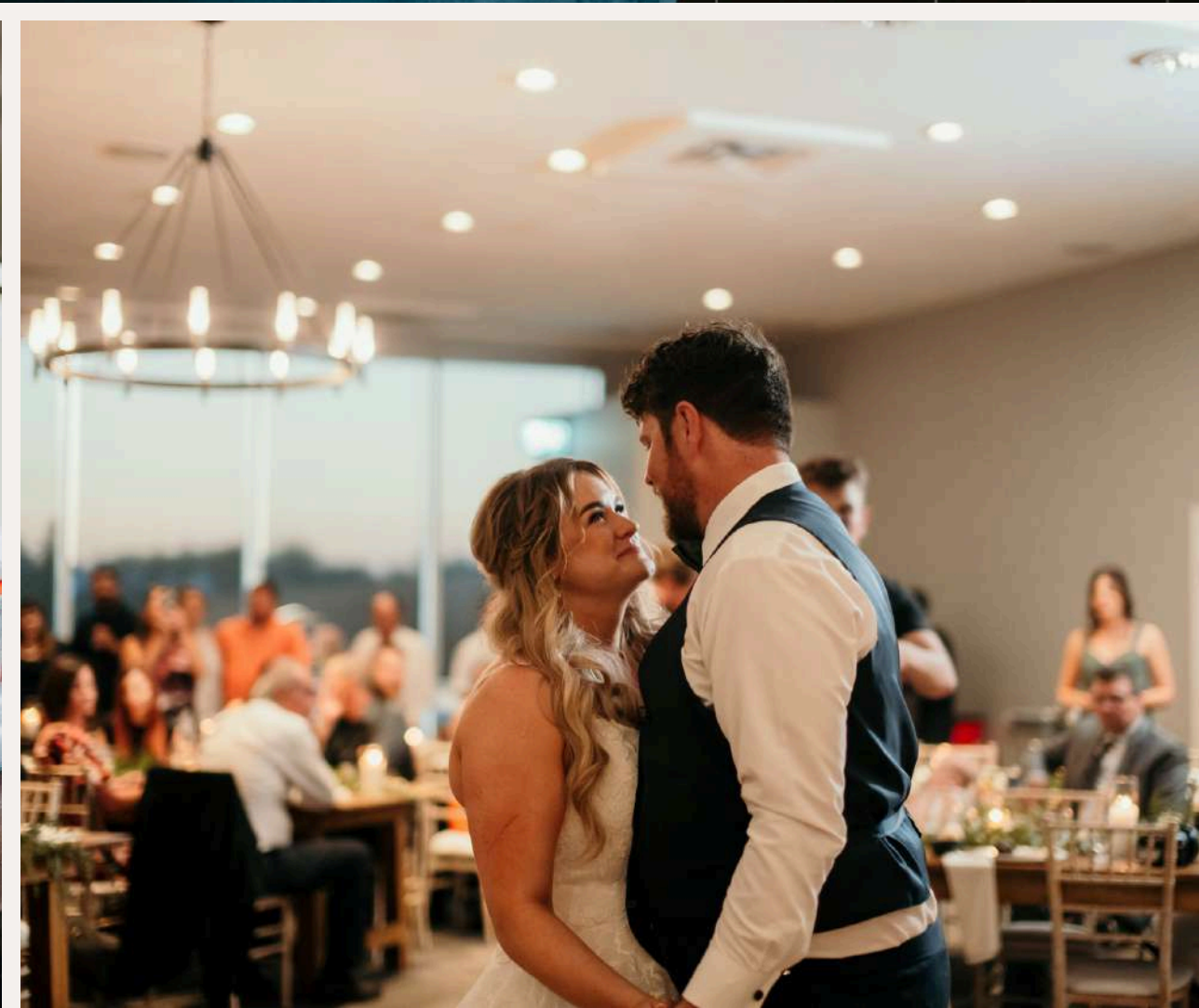
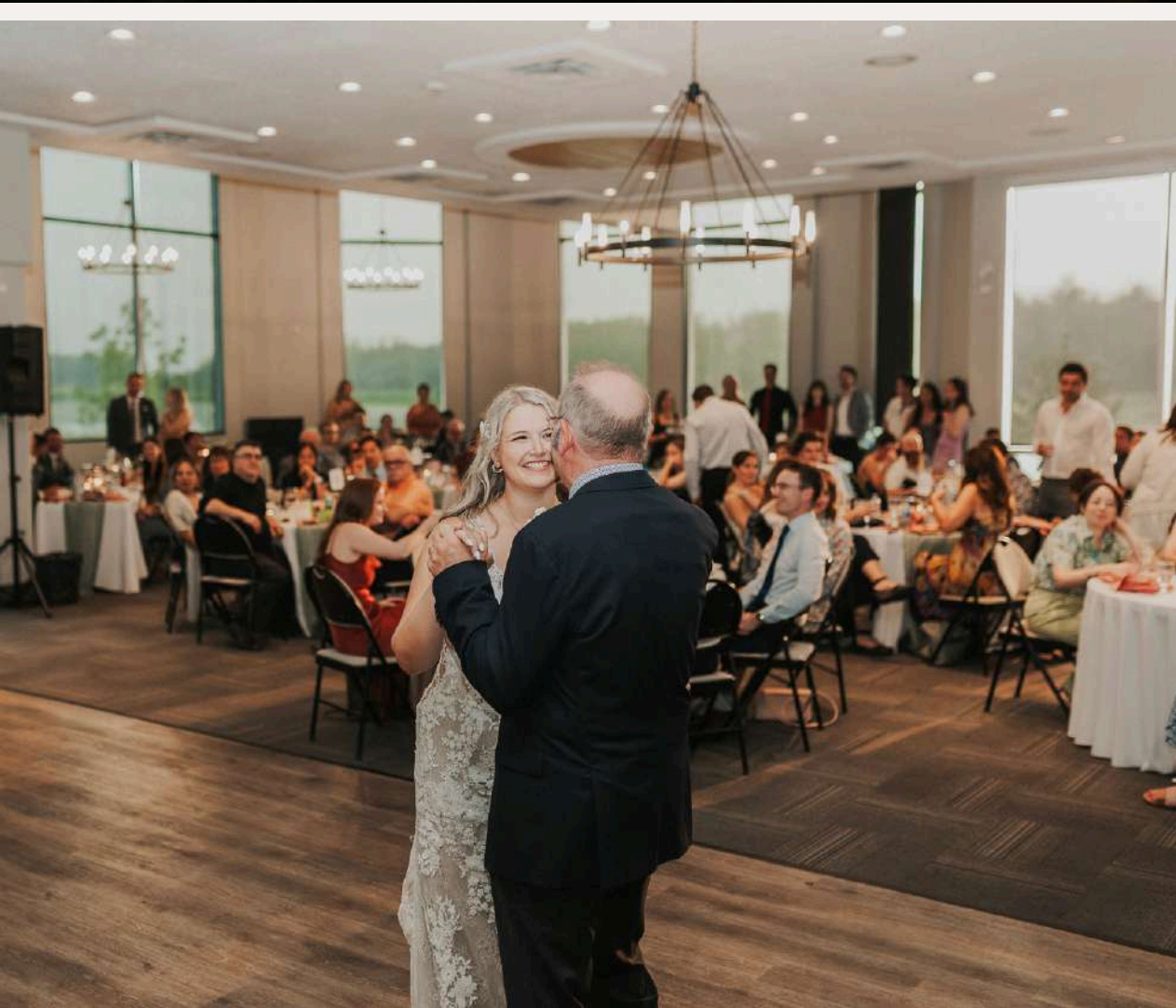
The hosts may provide tickets in advance to cover some drinks for their guests and then the guests are responsible for their own beverage payment individually as in a cashless bar.

CUSTOM
COCKTAILS &
SIGNATURE
DRINKS

Make your wedding celebration unforgettable with a tailored drink experience. We can create handcrafted signature cocktails, refreshing welcome drinks, champagne, prosecco, and custom His & Hers cocktails—all tailored to complement your style. Let’s connect to design the perfect beverage selection for your special day.

Prices are subject to a 20% service charge and 5% GST. All prices are subject to change without notice, including the service charge.









THE CATTAIL WEDDING EXPERIENCE.· IN THEIR WORDS

Over the years, we've had the honor of creating unforgettable wedding experiences, and their kind words speak to the care, dedication, and attention to detail we bring to every celebration. Read some of their reviews and see why so many couples have trusted us with their big day.

“

My Husband and I got married at Cattail in September, it was the most perfect and beautiful day. Brandy was an absolute gem to work with. She was so accommodating and useful in the planning process. She provided input and helped wherever needed. The food was incredible and all of our guests were raving!

- LARISSA

“

We had our wedding at Cattail Crossing in July. From start to finish, it was a great experience. Brandy was great at communicating with us. She easily accommodated our needs for the ceremony and reception. The ceremony site is picturesque and easy to photograph. The reception hall easily seated our 70-80 person group, with room to spare. The food was delicious. It was a pleasure having our wedding at Cattail Crossing. If you are looking for an affordable venue for your wedding, Cattail Crossing is a sure bet.

- ADA A.

“

My husband and I got married at Cattail crossing golf course and Brandy was a huge reason on why we chose this as our wedding venue!! She was a huge help when I had questions or concerns! The food at the venue was amazing!!!!

- TAYSHA B.

“

Me & my husband Justin got married at cattail crossing August 24th, 2024. Our wedding was an absolute DREAM. We are so grateful for the amazing team at Cattail Crossing. Brandy & Weronika were fabulous to work with, they made the process smooth & I knew with their help everything would turn out perfect! I would 100% recommend cattail crossing as a wedding venue! We had just under 100 people and we fit really comfortably without any tables on the dance floor! Thank you for everything Cattail!

- ASHLEY Y.

“

My husband and I got married this past summer of 2024. Cattail Crossing was the perfect backdrop for our wedding reception. The food was incredible, the service was amazing, and it was a gorgeous space for our reception. Brandy was such a delight to work and plan with. She was so welcoming and kind, and truly made our day that much better. She was personable, and always checked in on me and the wedding planning, offering help in anyway she could. She was flexible and was willing to work with our unique ideas to make our day special to us. She made the time to chat with us during our reception and ensure it was everything we hoped and dreamed of. Thank you from the bottom of our hearts!

- MAGGIE K.

CANAPÉS

SERVED BUFFET OR TRAY PASSED

Minimum Order: 36 pieces per selection

SERVICE INCLUDES

SET-UP, CLEAN-UP, ICE WATER SERVICE, CHINA PLATES, CUTLERY, NAPKINS, AND ALL SERVING EQUIPMENT.

\$3/PIECE

- **TOMATO BRUSCHETTA** Toasted baguette, fresh herbs, and extra virgin olive oil.
- **PROFITEROLES** Filled with creamy mushrooms.
- **GOAT CHEESE TARTLET** Tomato confit or roasted butternut squash.
- **SPANAKOPITA** Spinach, feta, lemon, and dill in phyllo pastry.
- **ROSEMARY & PEPPERCORN POPCORN***

\$4/PIECE

- **HERITAGE BEEF MEATBALL** Honey garlic sauce.
- **CRISPY FRESH MOZZARELLA ARANCINI*** Lemon herb aioli.
- **CHARCUTERIE SKEWERS*** Garlic stuffed olives, fennel sausage, and cheddar.
- **CALABRESE SKEWERS*** Bocconcini, tomato, basil, and balsamic glaze.
- **WILD SALMON CAKE** Sriracha aioli.
- **BAKED MUSHROOM CAP*** Stuffed with crab, herbs, and cheese.
- **SPICY TUNA TOSTADA*** Avocado, cucumber, watermelon radish, and cilantro.
- **PRAWN, MANGO & CUCUMBER SKEWERS*** Served with mango chili glaze.
- **SHRIMP COCKTAIL*** Poached shrimp and house cocktail sauce.
- **SMOKED SALMON & CUCUMBER ROLL*** Herb cream cheese and avocado.
- **CHICKEN SKEWER*** Lemon herb marinated with tzatziki.

\$6/PIECE

- **CRISPY CHICKEN SLIDER** Greens, house pickles, and chipotle aioli.
- **BEEF SLIDER** Greens, cheese, and lemon herb aioli.
- **PULLED PORK SLIDER** Greens, coleslaw, and chipotle aioli.
- **HALLOUMI SLIDER** Greens, fruit relish, tomato, and sriracha aioli.
- **TRUFFLE KETTLE CHIPS*** Lemon aioli.

*DENOTES CELIAC-FRIENDLY

Menu prices are subject to 18% service charge & 5% GST. All prices are subject to change without notice, including service charge.

BOARDS & PLATTERS

SERVED BUFFET

SWEETS PLATTER (Serves 15 to 20 people)

A Selection of Squares, Tarts, Cakes, and Cookies \$90

SANDWICH PLATTER (Choice of 3)

A Selection of Turkey Club, Ham & Cheddar, Vegan Hummus Vegetable, Chicken Salad, Egg Salad – 10 Cut in Half \$120

CHARCUTERIE BOARD (Serves 15 to 20 people)

A Selection of Cured Meats, In-House Pickles & Condiments, Crackers, Bread \$140

FINE CHEESE BOARD (Serves 15 to 20 people)

A selection of local & Imported fine Cheeses, fruit preserves, crackers, baguette \$140

FRESH FRUIT PLATTER* (Serves 15 to 20 people) \$90

VEGETABLE PLATTER* (Serves 15 to 20 people)

Served with House Ranch Dip \$70

SPICED SHRIMP BOARD* (Serves 15 to 20 people) (42 PCS)

Spiced Prawn, Corn Salsa, Chipotle Aioli, Tomato, Crispy Onion \$120

SLIDER PLATTER (Serves 15 to 20 people) (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* (Serves 15 to 20 people)

2 LBs Salt & Pepper, 2 LBs Hot, 2LBs Honey Garlic, 2LBs Thai, Served with Carrot, Celery, and Ranch \$120

HOUSE CHIP BOWL* (Serves 10 to 15 people)

Truffle Oil, Parmesan, Herb, Lemon Aioli \$60

BRUSCHETTA (Serves 10 to 15 people)

1L Bruschetta, Baguette Crostini \$60

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FAMILY STYLE OR BUFFET – OPTION A \$60

(Minimum 50 People)

A Total Count of Guests Must Be Provided 14 Days Before the Event

SERVICE INCLUDES

Set-Up/ Clean -Up/ Ice Water Service/ Coffee & Assorted Teas/
China Plates/ Cutlery/ Linen Napkins/ All Serving Equipment

DINNER INCLUDES

Breadbasket / 2 Entrees / 1 Starch / 1 Vegetable / 2 Salads /
Assorted Cookies & Squares
(Plated Dessert: Upgrade to an assortment of full slice of sweet
treats individually plated for \$5)

PROTEIN (CHOOSE 2)

(7OZ PER PERSON COMBINED)

ALBERTA AAA ROAST BEEF*

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)

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,
Maple Balsamic Dressing

ROASTED GARLIC CAESAR*

Romaine Lettuce, Parmesan Cheese, 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

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

*DENOTES CELIAC-FRIENDLY

Menu prices are subject to 18% service charge & 5% GST. All prices are subject to change without notice, including service charge.

FAMILY STYLE OR BUFFET – OPTION B \$70

(Minimum 50 People)

A Total Count of Guests Must Be Provided 14 Days Before the Event

SERVICE INCLUDES

Set-Up/ Clean -Up/ Ice Water Service/ Coffee & Assorted Teas/
China Plates/ Cutlery/ Linen Napkins/ All Serving Equipment

DINNER INCLUDES

Breadbasket / 2 Entrees / 1 Starch / 1 Vegetable / 2 Salads /
Plated Dessert

PROTEIN (CHOOSE 2)

(7OZ PER PERSON COMBINED)

ALBERTA AAA BEEF STRIPLOIN ROAST*

Medium Rare, Red Wine Jus

\$10 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

ROAST SALMON*

Herb Crusted Choice of Cucumber Salsa or Creamy Lemon Dill
Caper Sauce

STARCH (CHOOSE 1)

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 Segments, Goat Cheese, Candied Pecan, Maple
Balsamic Dressing

GARDEN BERRY SALAD *

Greens, Goat Cheese, Toasted Almond, Strawberry Balsamic, Basil
Olive Oil

PLATED DESSERT (CHOOSE 2)

VANILLA CHEESECAKE

Fresh Berries, Raspberry Sauce

LEMON TART

Lemon Curd, Meringue, Fresh Blueberry, Passion Fruit Sauce

PANNA COTTA*

Vanilla Bean, Balsamic Strawberries

SPICED BROWNIE *

Bourbon Caramel, Whipped Cream, Fresh Berries

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LATE NIGHT

SERVED BUFFET

(Minimum 30 people)

SERVICE INCLUDES

SET-UP, CLEAN-UP, ICE WATER SERVICE, CHINA PLATES, CUTLERY, NAPKINS, AND ALL SERVING EQUIPMENT.

POUTINE BAR* — \$16/person

- Fries, gravy, shredded cheese, cheese curd, bacon, green onion, tomato salsa, chipotle aioli, truffle aioli, and ketchup.

PIEROGIE BAR — \$13/person

- Deep-fried pierogies served with sour cream, bacon, and green onion.

NACHO BAR* — \$16/person

- House-fried tortilla chips served with taco beef, cheese sauce, diced tomato, green onion, pickled jalapeno, sour cream, and salsa.

TACO BAR* — \$24/person (3 tacos)

- Includes 1 protein, tortilla, cheese, lettuce, slaw, tomato, red onion, pickled jalapeno, salsa, sour cream, chipotle aioli, cilantro, and lime.
- Protein Options:
 - Pulled pork
 - Pulled chicken
 - Pulled beef (Additional protein: \$5)

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A photograph of a wedding couple standing with a guest under a rustic wooden archway heavily decorated with white and pink flowers. The bride is in the center, wearing a white lace wedding dress and holding a large bouquet of flowers. The groom is on the right, wearing a dark suit and tie. A woman with grey hair, presumably the guest, stands on the left in a black dress. The background is filled with more floral decorations and greenery.

THANK YOU FOR YOUR CONSIDERATION & CONGRATULATIONS!

CATTAIL CROSSING IS EXCITED TO MEET YOU!

To book your venue tour, please contact Brandy Cox, Director of Special Events.

Brandy@cattailcrossing.ca | +1 780-973-6686 Ext. 3

