

CATTAIL CROSSING GOLF & WINTER CLUB
EVENTS PACKAGE


Cattail Crossing
Golf & Winter Club


OUT OF
bounds
RESTAURANT

A STUNNING VENUE FOR EVERY OCCASION

At Cattail Crossing, we believe every event should be nothing short of extraordinary. Located just outside of St. Albert, our breathtaking venue offers the perfect setting for a wide range of occasions—from corporate meetings and fundraisers to weddings and milestone celebrations.

Our stunning banquet hall boasts soaring ceilings, expansive windows that flood the space with natural light, and breathtaking views of the surrounding landscape. Designed with your guests in mind, the hall features a private entrance, exclusive washrooms, and a spacious layout that comfortably accommodates up to 200 guests.

For larger events exceeding 150 guests, we offer the option to expand into our restaurant area, allowing for a seamless flow between your ceremony, cocktail hour, and reception. Plus, our charming patios provide additional outdoor seating, perfect for mingling under the open sky.

No matter the occasion, our experienced team is here to bring your vision to life with personalized service, exceptional décor, and an unparalleled atmosphere. Let Cattail Crossing be the place where unforgettable memories are made.



EVENT FEES & RENTAL INFORMATION

At Cattail Crossing, we offer flexible rental options to suit your event's needs. Whether you're planning an intimate gathering or a grand celebration, our stunning venue provides the perfect setting. Below is a breakdown of our rental fees and additional services.

VENUE RENTAL OPTIONS

- Banquet Hall Rental – \$200/hr (Minimum 3 hours) + GST
- Full-Day Banquet Hall Rental (10 AM – 1 AM) – \$2,000 + GST
- Ceremony Site Rental (Up to 2 hours, including setup & takedown of white folding chairs) – \$1,000 + GST
- West Patio Private Rental – \$1,000 + GST
- Backyard Rental – \$500 + GST
- Half-Day Event Rental – \$1,000 + GST

ALL-INCLUSIVE PACKAGE

Our all-inclusive package provides everything you need for a seamless and sophisticated event, including:

- 5 ft round tables
- Fold-up chairs
- Elegant black table linens
- Movable bar with two experienced bartenders
(Complimentary if liquor sales exceed \$500)



ADDITIONAL FEES

- Shared Public Wi-Fi – Complimentary
- Music Licensing Fee (SOCAN & RESOUND) – \$100 + GST (Applicable to events with a DJ or live music; fee may vary based on event type and guest capacity)
- TV Usage Fee – \$50 + GST per day
- Speaker Rental – \$50 + GST per day



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.

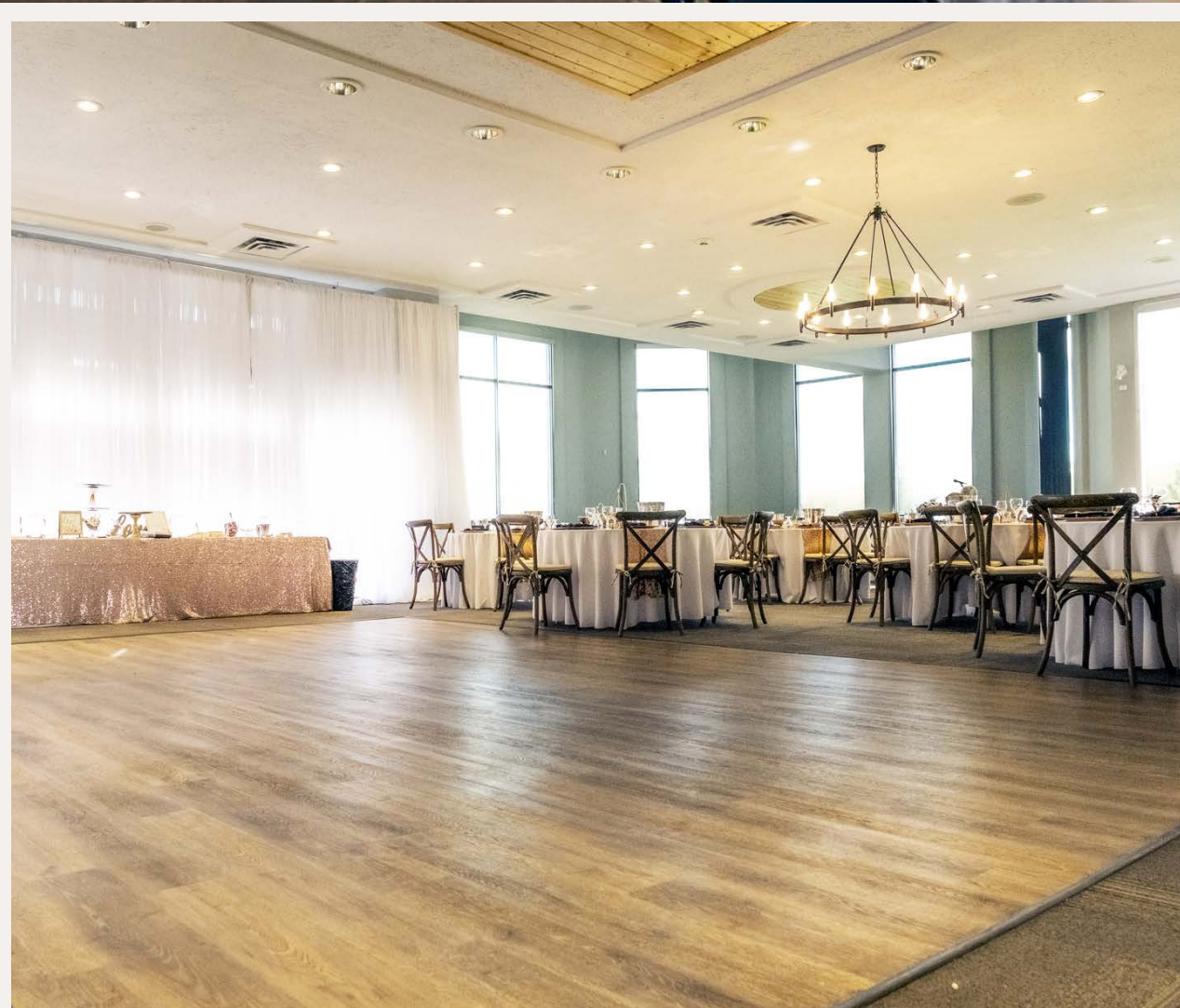
CUSTOM COCKTAILS & SIGNATURE DRINKS

We can create handcrafted signature cocktails, refreshing welcome drinks, champagne, prosecco, and custom cocktails—all tailored to complement your style. Let’s connect to design the perfect beverage selection for your special event!

- A bartending service fee of \$150 per bartender will be charged if bar sales do not exceed \$500.
- Outside wine supplied by the client is subject to a corkage fee of \$25 per 750ml bottle, plus service charge & GST. (Bottles must not exceed 750ml; homemade wine is prohibited.)
- As per Alberta Gaming & Liquor Commission guidelines, alcohol service will end at 12:30 AM.

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





HEAR IT FROM OUR HAPPY GUESTS

From corporate gatherings to milestone celebrations, we've had the pleasure of hosting unforgettable events at Cattail Crossing. Our guests' kind words reflect the passion, precision, and personalized touch we bring to every occasion. Read their reviews and see why so many choose us to bring their vision to life!

“

My family and I chose Cattail Crossing as the venue for the Celebration of Life for our beloved dad. From the original tour of the space to the communication and planning to the event itself, our expectations were met at every turn. Brandy and her colleagues (Weronika, Pat, and other staff whose names I've forgotten - sorry) were so generous with their kindness and dedication to the event. Brandy was with us every step of the way in navigating every detail. The space itself was perfect for our needs - the large windows with lovely views, the outdoor patio with wood fireplace, the bars with excellent cocktails, etc. The food was DELICIOUS and they were able to cater for different dietary needs. We have since returned to the "Out of Bounds" restaurant for more of the food! We are so appreciative of the support we received to deliver a perfect "send-off" for our dad. This was a very emotional and overwhelming time for us, and the team at Cattail Crossing were such a blessing. On behalf of my family, myself, and my dearly departed "Pops" - THANK YOU.

- REBECCA J.

“

We held a Christmas party at this venue for about 80 people. Brandy and her staff were incredibly helpful with the coordinating and planning. The food was excellent, and the place has a great atmosphere. I will absolutely consider this venue for future events.

- MARCEL B.

“

My family recently had a celebration of life for my mother-in-law at Cattail Crossing. To say WOW doesn't begin to express how wonderful Brandy and her staff made this day for us. Starting from way back in January when we booked our event to yesterday when we finally had it; Brandy helped us plan, answered questions, and supported us through this difficult time. Cattail Crossing and Brandy made our vision for this day become a reality. The room was beautiful, the food was amazing, and the service from all the staff was excellent. Diana, the person we were honouring yesterday, would have loved it as much as we all did. Thank you again to all the staff at Cattail and especially Brandy.

- KARA B.

“

5 Stars isn't enough for Cattail Crossing! We recently celebrated our 50th Anniversary with a group of friends and relatives. We took over the restaurant for the evening and could have not been more pleased with how it all went. A special shout out to Event Coordinator Brandy for making this evening so special. They made it so easy to plan for the event and were so accommodating, even offering up some great suggestions as to how to make the evening perfect. We had so many comments from our guest as to how good the food was and how great the staff were. I can't imagine that we could have had a more perfect evening anywhere! If you are planning a special event, or even just looking for a place for a nice dinner for two, you won't go wrong with Cattail Crossing!

- NEIL M.

BOARDS & PLATTERS

SERVED BUFFET

The prices listed on this menu are for 2025 and are subject to change in 2026.

SERVICE INCLUDES

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

SWEETS PLATTER (Serves 15 to 20 people) — \$90

- A selection of squares, cakes, and cookies.

SANDWICH PLATTER (Choice of 1) — \$120 / 10 sandwiches cut in half.

- Selection of turkey club, ham & cheddar, vegan hummus vegetable, chicken salad, egg salad.

CHARCUTERIE BOARD (Serves 15 to 20 people) — \$140

- A selection of cured meats, in-house pickles & condiments, crackers, and bread.

FINE CHEESE BOARD (Serves 15 to 20 people) — \$140

- A selection of local and imported fine cheeses, fruit preserves, crackers, and baguette.

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

VEGETABLE PLATTER* (Serves 15 to 20 people) — \$70

SPICED SHRIMP BOARD* (Serves 15 to 20 people, 42 pieces) — \$120

- Spiced prawn, corn salsa, chipotle aioli, tomato, crispy onion.

SLIDER PLATTER (Serves 15 to 20 people, 24 pieces)

- Choice of 1 flavor per platter:

BEEF SLIDER — \$140

- Cheese, pickle, greens, lemon aioli.

FRIED CHICKEN SLIDER — \$120

- Greens, pickle, chipotle aioli.

FRIED HALLOUMI SLIDER — \$120

- Greens, fruit relish, tomato, sriracha aioli.

WING PLATTER* (Serves 15 to 20 people) — \$120

- 2 lbs each of salt & pepper, hot, honey garlic, and Thai flavors. Served with carrot, celery, and ranch.

HOUSE CHIP BOWL* (Serves 10 to 15 people) — \$60

- Truffle oil, parmesan, herb, lemon aioli.

BRUSCHETTA (Serves 10 to 15 people) — \$60

- 1L of bruschetta with baguette crostini.

*DENOTES CELIAC-FRIENDLY

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CANAPÉS

SERVED BUFFET OR TRAY PASSED

Minimum Order: 36 pieces per selection

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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.

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BREAKFAST MENU

(Minimum of \$500 per Event)

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SERVICE INCLUDES

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

COLD CONTINENTAL BREAKFAST BUFFET - \$20 PER PERSON (Available 7:00 AM to 10:00 AM. Includes coffee, tea & water)

- Fresh fruit*
- Assorted pastries and muffins
- Yogurt, fruit, and granola cups*

HOT CONTINENTAL BREAKFAST BUFFET – \$20/PERSON (Available 7:00 AM to 10:00 AM. Includes coffee, tea & water)

- Fresh fruit*
- Scrambled eggs*
- Hash browns*
- Toast

ADD-ONS:

- Double-smoked bacon* (2 pieces) – \$4/person
- Sausage* – \$4/person

BREAKFAST ENHANCEMENTS

- BREAKFAST SANDWICH – \$9 EACH
 - Bacon, Eggs, Cheese, Spinach, Brioche Bun
- BREAKFAST BURRITO – \$11 EACH
 - Scrambled Eggs, Chorizo, Cheese, Onions, Peppers.
- BACON OR SMOKED SALMON BENNY – \$95/DOZEN
 - English Muffin, Spinach, Hollandaise

- HOUSE-MADE HASH BROWNS* – \$4/PERSON
- YOGURT PARFAIT CUPS* – \$9 EACH
 - Plain Greek Yogurt, Granola, Berry Compote, Fresh Berries

FROM THE BAKERY

- FRESHLY BAKED SCONES – \$48/DOZEN
 - Choice per Dozen of: White Chocolate Raspberry, Lemon Blueberry or Herb & Cheese
- ASSORTED MUFFINS – \$48/DOZEN
- CROISSANTS – \$48/DOZEN

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LUNCH & OUTDOOR EVENT CATERING

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SERVICE INCLUDES

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

QUICK GRABS

- **BREAKFAST SANDWICH \$9 / EACH**
 - Bacon, Eggs, Cheese, Spinach, Brioche Bun
- **HOTDOG \$10 / PERSON**
 - All Beef Hotdog, Classic Bun, Ketchup, Mustard, Relish, Chipotle Aioli, Onion, Pickled Jalapeno, Banana Peppers, Sauerkraut
- **COLD SANDWICH PLATTER \$120 / 10 SANDWICHES CUT IN HALF**
 - Choice of 1: Turkey Club, Ham & Cheese, Vegan Hummus Vegetable, Chicken Salad, Egg Salad

BUFFET (MINIMUM 30 PEOPLE)

- **BURGER BAR \$25 / PERSON**
 - Alberta Angus Chuck Patty, Brioche Bun, Lettuce, Tomato, House Pickle, Pickled Jalapeno, Cheese, Ketchup, Mustard, Mayonnaise, Chipotle Aioli, Relish, House Fries
- **TACO BAR \$24 / PERSON (3 TACOS)**
 - 1 Protein, Tortilla, Lettuce, Slaw, Cheese, Tomato, Red Onion, Pickled Jalapeno, Salsa, Sour Cream, Chipotle Aioli, Cilantro, Lime
 - Protein (Additional Protein / Extra Protein \$6):
 - Pulled pork / Pulled chicken / Pulled beef
- **BEEF CHILI BUFFET \$20 / PERSON**
 - Alberta Angus Chuck Beef & Bean Chili, Caesar Salad, Buns
- **BEEF STEW BUFFET \$35 / PERSON**
 - Slow Braised Alberta Angus Chuck with Roasted Potatoes, Carrots, Green Salad, Buns
- **PASTA BUFFET \$30 / PERSON (ADDITIONAL STYLE OF PASTA \$5)**
 - Penne, 1 Pasta Sauce, 1 Protein, Caesar Salad, Buns
 - Pasta:
 - Asiago Cream / Marinara / Arugula Pesto / Mushroom Bolognese / Bolognese (Add \$5)
 - Protein:
 - Roast Chicken Thigh / Chicken Breast / Smoked Brisket

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LUNCH & OUTDOOR EVENT CATERING CONTD...

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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)

ADD:

- **DOUBLE SMOKED BACON* (2 PIECES) \$4 / PERSON**
- **SIDE GREEN SALAD \$6 / PERSON**
- **SIDE CAESAR SALAD \$6 / PERSON**
- **SIDE FRIES \$6 / PERSON**
- **DESSERT \$4 / PERSON**
- **CUP OF SOUP \$6/ PERSON**

ENHANCEMENTS:

- **COOKIE TRAY \$20 / DOZEN**
- **SWEETS PLATTER (SERVES 15 TO 20 PEOPLE) \$90**
 - A Selection of Squares, Cakes, and Cookies
- **HOT CHOCOLATE STATION \$3.50 / PERSON**
 - Hot Chocolate, Whipping Cream, Creamers

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FAMILY STYLE OR BUFFET - OPTION A - \$65

(Minimum 50 People)

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

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SERVICE INCLUDES

SET-UP, CLEAN -UP, ICE WATER SERVICE, COFFEE & ASSORTED TEAS, CHINA PLATES, CUTLERY, LINEN NAPKINS, AND ALL SERVING EQUIPMENT

DINNER INCLUDES:

- Breadbasket/ 2 Proteins/ 1 Starch/ 1 Vegetable/ 2 Salads/ Assorted Cookies and Squares
- Upgrade Plated Dessert: An Assortment of Full Slices of Sweet Treats Individually Plated - \$5

PROTEIN OPTIONS (CHOOSE 2)

(7 OZ PER PERSON COMBINED)

- **ALBERTA AAA ROAST BEEF*** (Top Sirloin) Medium Rare, Beef Jus
- **ASIAGO CHICKEN BREAST*** Roasted Red Peppers, Artichokes, Basil Cream Sauce
- **HUNTER CHICKEN BREAST*** Wild Mushroom Sauce
- **LEMON HERB ROASTED CHICKEN THIGH***
- **ROAST SALMON*** Herb-Crusted with a Choice of Cucumber Salsa or Creamy Lemon Dill Caper Sauce

STARCH OPTIONS (CHOOSE 1):

- **SOUR CREAM MASHED POTATOES***
- **ROASTED HERB BABY POTATOES***
- **ALFREDO PENNE**
- **HOUSE MARINARA PENNE**
- **WILD MUSHROOM RICE PILAF***

VEGETABLE OPTIONS (CHOOSE 1):

- **MIXED GRILLED & ROASTED VEGETABLES***
- **ROASTED SAGE CARROTS***
- **ROASTED BUTTERNUT SQUASH & BEETS***

SALAD OPTIONS (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 Segments, Goat Cheese, Candied Pecans, Maple Balsamic Dressing
- **GARDEN BERRY SALAD*** Greens, Goat Cheese, Toasted Almonds, Strawberry Balsamic, Basil Olive Oil
- **CAPRESE PASTA SALAD** Penne, Cherry Tomato, Sundried Tomato, Bocconcini, Artichoke, Basil, Parsley

VEGETARIAN OPTIONS (CHOOSE 1 PER EVENT):

- **FRESH GOAT CHEESE STUFFED PORTOBELLO:*** Spinach, Goat Cheese, Smoked Cheese, 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

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FAMILY STYLE OR BUFFET - OPTION B - \$75

(Minimum 50 People)

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

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SERVICE INCLUDES

SET-UP, CLEAN -UP, ICE WATER SERVICE, COFFEE & ASSORTED TEAS, CHINA PLATES, CUTLERY, LINEN NAPKINS, AND ALL SERVING EQUIPMENT

DINNER INCLUDES:

- Breadbasket/ 2 Proteins/ 1 Starch/ 1 Vegetable/ 2 Salads/ Plated Dessert

PROTEIN OPTIONS (CHOOSE 2)

(7 OZ PER PERSON COMBINED)

- **ALBERTA AAA BEEF STRIPLOIN ROAST*** Medium Rare, Beef 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
- **LEMON HERB ROASTED CHICKEN THIGH***
- **ROAST SALMON*** Herb Crusted, Choice of Cucumber Salsa or Creamy Lemon Dill Caper Sauce

STARCH (CHOOSE 1)

- **SOUR CREAM MASHED POTATOES***
- **ROASTED HERB BABY POTATOES***
- **ALFREDO PENNE**
- **HOUSE MARINARA PENNE**

VEGETABLE options (CHOOSE 1)

- **MIXED GRILLED & ROASTED VEGETABLES***
- **ROASTED SAGE CARROTS***
- **ROASTED BUTTERNUT SQUASH & BEETS***

SALAD OPTIONS (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 Segments, Goat Cheese, Candied Pecan, Maple Balsamic Dressing
- **GARDEN BERRY SALAD*** Greens, Goat Cheese, Toasted Almond, Strawberry Balsamic, Basil Olive Oil
- **CAPRESE PASTA SALAD** Penne, Cherry Tomato, Sundried Tomato, Bocconcini, Artichoke, Basil, Parsley

PLATED DESSERT (CHOOSE 2)

- **VANILLA CHEESECAKE** Strawberry Sauce, Fresh Berries
- **PANNA COTTA*** Vanilla Bean, Balsamic Strawberries
- **SPICED BROWNIE*** Bourbon Caramel, Whipped Cream, Fresh Berries
- **TRIPLE CHOCOLATE BREAD PUDDING*** Bourbon Caramel, Whipped Cream, Fresh Berries

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THANK YOU FOR YOUR CONSIDERATION!

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

