



Cattail Crossing Golf & Winter Club

Events Package



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:** \$2,000 + GST (*10 am – 1 am*)
- **Ceremony Site Rental:** \$1,000 + GST (*Up to 2 hours, including setup & takedown of white folding chairs*)
- **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



Bar Options

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 subject to change.

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**

- 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**

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

Fine Cheese Board (Serves 15 to 20 people) — **\$140**

- 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) — **\$150**

- 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

*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*** 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 — \$25/person

Available from 7am to 10am - includes coffee/tea/water.

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

Hot Continental Breakfast Buffet — \$25/person

Available from 7am to 10am - includes coffee/tea/water.

- Fresh Fruit*
- Scrambled Eggs*
- Hashbrowns*
- Toast

Add-Ons

- Double Smoked Bacon* (2 pieces) — \$4/person
- Sausage* — \$4/person

BREAKFAST ENHANCEMENTS

- **Breakfast Sandwich — \$12/each**
 - Bacon, eggs, cheese, spinach, brioche bun
- **Breakfast Burrito — \$12/each**
 - Scrambled eggs, chorizo, cheese, onions, peppers
- **Bacon or Smoked Salmon Benny — \$95/dozen**
 - English muffin, spinach, hollandaise sauce
- **House Potato — \$6/person**
- **Yogurt Parfait Cups* — \$10/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, herb & cheese
- **Assorted Muffins — \$48/dozen**
 - Scrambled eggs, chorizo, cheese, onions, peppers
- **Croissants — \$48/dozen**

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LUNCH & OUTDOOR EVENT MENU

The prices listed on this menu are subject to change.

SERVICE INCLUDES:

Set-up, clean-up, ice water service, china plates, cutlery, napkins, and all serving equipment.

QUICK GRABS

Breakfast Sandwich — \$12/each

- Bacon, eggs, cheese, spinach, brioche bun

Hot Dog — \$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

Burger Bar — \$25/person (1 patty/person)

- Alberta angus chuck patty, brioche bun, lettuce, tomato, house pickle, pickles jalapeno, cheese, ketchup, mustard, mayonnaise, chipotle aioli, relish, house fries
- Add Alberta Angus Chuck Patty* \$8/patty

Taco Bar — \$24/person (3 tacos)

- 1 protein, tortilla, cheese, lettuce, slaw, tomato, red onion, pickled jalapeno, salsa, sour cream, chipotle aioli, cilantro, lime
- Protein Options (additional protein \$8)
 - Pulled pork
 - Pulled chicken
 - Taco 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 pasta style \$5)

- Penne, 1 pasta sauce, 1 protein, Caesar salad, buns

Pasta

- Asiago cream
- Marinara
- Arugula pesto
- Mushroom Bolognaise
- Bolognaise (add \$5)

Protein

- Roast chicken thigh
- Chicken Breast
- Spiced Prawns (6 pcs)
- Smoked Brisket (Add \$4)

Add-ons and Enhancements on following page

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LUNCH & OUTDOOR EVENTS – ADD-ONS & ENHANCEMENTS

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ADD-ONS

- **Double Smoked Bacon*** \$4/person (2 pieces)
- **Side Green Salad*** \$6/person
- **Side Caesar Salad*** \$6/person
- **Side Fries*** \$6/person
- **Dessert** \$4/person

ENHANCEMENTS

- **Cookie Tray** \$20/dozen
- **Sweets Platter** \$6/person
 - A selection of squares, cakes, and cookies
- **Hot Chocolate Station** \$3.50/person
 - Hot Chocolate, Whipping Cream, Creamers
- **Smores Kits** \$5/kit
 - 2 Marshmallows, Hershey’s chocolate, graham cracker

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FAMILY STYLE OR BUFFET

\$70/Person

Minimum 50 People | Total guest count must be provided **14 days** before event

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SERVICE INCLUDES:

Set-up, clean-up, ice water service, coffee & assorted teas, china plates, cutlery, linen napkins, all serving equipment

DINNER INCLUDES:

- Breadbasket, 2 Proteins, 1 Starch, Seasonal Vegetables, 2 Salads, Assorted Cookies & Squares

PROTEIN OPTIONS (Choose 2)

(8 oz Per Person Combined)

- **Alberta AAA Roast Beef*** 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 choice of cucumber salsa or creamy lemon dill caper sauce
- **Curry Chickpea Stew*** rich tomato and roasted eggplant sauce

STARCH OPTIONS (Choose 1)

- **Sour Cream Mashed Potatoes***
- **Roasted Herb Baby Potatoes***
- **Alfredo Penne**
- **House Marinara Penne**
- **Rice Pilaf*** wild and basmati rice with sauteed onions mushrooms, celery and herbs
- **Cheddar Potato Pierogi** caramelized onion, sour cream (3 per person)

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, fennel, goat cheese, 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

Upgrades & Vegetarian Options on following page

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FAMILY STYLE OR BUFFET – UPGRADES & VEGETARIAN

The prices listed on this menu are subject to change.

UPGRADE TO

- **Alberta AAA Beef Striploin Roast*** medium rare, beef jus, \$10/person
- **Alberta AAA Beef Prime Rib Roast*** medium rare, beef jus, \$15/person
- **House Smoked Beef Brisket*** \$10/person

VEGETARIAN OPTIONS

- **Fresh Goat Cheese Stuffed Portobello*** spinach, goat cheese, smoked cheese, tomato sauce
 - Available in quantities of 10 or more — \$150 per 10
- **Mushroom Wellington** tender mushrooms spinach and cheese wrapped in puff pastry, mushroom gravy
 - Available in quantities of 10 or more — \$200 per 10

UPGRADE TO PLATED DESSERT (Choose up to 2) \$10/person

- **Vanilla Cheesecake** raspberry sauce, fresh berries
- **Panna Cotta*** vanilla bean, balsamic strawberries
- **Flourless Chocolate Brownie*** bourbon caramel, whipped cream, fresh berries
- **Lemon Meringue Tarte** raspberry sauce, fresh berries

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CROWD PLEASERS

SERVED BUFFET

Minimum 30 People

The prices listed on this menu are subject to change.

SERVICE INCLUDES:

Set-up, clean-up, ice water service, china plates, cutlery, napkins, and all serving equipment.

Poutine Bar* — \$17/person

- fries, gravy, shredded cheese, cheese curd, bacon, green onion, tomato salsa, chipotle aioli, truffle aioli, ketchup

Pierogie Bar — \$17/person

- deep fried pierogies served with sour cream, bacon, green onion

Nacho Bar* — \$17/person

- house fried tortilla served with taco beef, cheese sauce, diced tomato, green onion, pickled jalapeno, sour cream, salsa

Taco Bar* — \$24/person (3 tacos)

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

Tray Pizza (24in x 16in pan)

- **Cheese Pizza — \$100**
 - cheddar, fresh mozzarella, marinara
- **Pepperoni Pizza — \$120**
 - pepperoni, mozzarella, marinara
- **Meat Lovers — \$130**
 - ham, sausage, pepperoni, taco beef, mozzarella, marinara
- **Veggie lovers — \$120**
 - spinach, mushrooms, onions, peppers, artichoke, olive, mozzarella, marinara

*CELIAC-FRIENDLY

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



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 | 780 973 6686 Ext 3

