



THE CROSSINGS
AT CARLSBAD



2017 Wedding Packages

Say I do...with an Ocean View!

We are recognized for our gorgeous surroundings, impeccable service, seaside atmosphere and our world class cuisine. The Crossings is located in the beautiful scenic coastal community of Carlsbad, California, a quaint beach town that epitomizes the charm and the beauty of Southern California.

Named after a nineteenth-century spa in Europe, Carlsbad boasts beautiful beaches, delightful coastal breezes, and a small-town charm. We are one of Southern California's premier wedding venues.

On behalf of the entire team, we would like to thank you for considering The Crossings at Carlsbad for your special day!



Wedding Ceremony Package

Our Ceremony Site Fee includes:

2 Hours of Set-up Time
Appropriate Time for Your Ceremony
Water Station
White Padded Chairs
Black Wrought Iron Arch
6 Black Wrought Iron Shepherds Hooks
A Time Dependent Wedding Rehearsal
On-site Event Coordination

Saturday Evening - \$1,500++

Sunday through Friday - \$1,000++

Saturday Morning - \$500++

Available select Saturdays from 10:00am-10:30am



All pricing listed is subject to 21% Service Charge & 7.75% State Sales Tax

Essential Reception Package

Wedding Package includes:

- 2 Hours of Set-up Time
 - 5 Hours of Event Time for Evening Events & 4 Hours of Event Time for Afternoon Events
 - One Hour Soft Hosted Bar for Cocktail Hour
 - Two Tray Passed Appetizers for Cocktail Hour
 - Choice of First Course Salad Selection
 - Plated Dinner – Choice of Two Entrees and One Vegetarian Selection
 - Choice of Two Accompaniments
 - Glassware, Flatware & China for up to 220 Guests
 - Round Tables for Guest Seating
 - House Banquet Chairs
 - Cake Table, Gift Table, Head Table, Place Card Table & Guest Book Table
 - 3 Belly Bars on Patio for Cocktail Reception
 - Floor Length White or Ivory Linen
 - Choice of House Napkins
 - Wood Grain Dance Floor
 - Soft Drinks from the Bar throughout your event
 - Champagne/Sparkling Cider Toast
 - Royal Cup Coffee & Hot Tea Station
 - Wedding Cake
 - Cake Cutting Service
 - Food Tasting & Planning Meeting
 - On-Site Day of Coordination
- \$90++ per person**

Classic Reception Package

Wedding Package includes:

- 2 Hours of Set-up Time
 - 5 Hours of Event Time for Evening Events & 4 Hours of Event Time for Afternoon Events
 - One Hour Well Hosted Bar for Cocktail Hour
 - One Displayed Appetizer & Two Tray Passed Appetizers for Cocktail Hour
 - Choice of First Course Salad Selection
 - Plated Dinner – Choice of Two Entrees and One Vegetarian Selection
 - Choice of Two Accompaniments
 - Glassware, Flatware & China for up to 220 Guests
 - Round Tables for Guest Seating
 - Desert Sand Chiavari Chairs
 - Cake Table, Gift Table, Head Table, Place Card Table & Guest Book Table
 - 3 Belly Bars on Patio for Cocktail Reception
 - Floor Length White or Ivory Linen
 - Choice of House Napkins
 - Choice of Gold or Silver Resin Charger Plates
 - Wood Grain Dance Floor
 - Soft Drinks from the Bar throughout your event
 - Champagne/Sparkling Cider Toast
 - Royal Cup Coffee & Hot Tea Station
 - Wedding Cake or Assorted Dessert Display
 - Cake Cutting Service
 - Food Tasting & Planning Meeting
 - On-Site Day of Coordination
- \$110++ per person**

Elite Reception Package

Wedding Package includes:

- 2 Hours of Set-up Time
- 5 Hours of Event Time for Evening Events & 4 Hours of Event Time for Afternoon Events
- One Hour Premium Hosted Bar for Cocktail Hour
- Two Displayed Appetizers & Two Tray Passed Appetizers for Cocktail Hour
- Choice of First Course Salad Selection
- Plated Dinner – Choice of Two Entrees and One Vegetarian Selection
- Choice of Two Accompaniments
- Glassware, Flatware & China for up to 220 Guests
- Round Tables for Guest Seating
- Desert Sand Chiavari Chairs
- Cake Table, Gift Table, Head Table, Place Card Table & Guest Book Table
- 3 Belly Bars on Patio for Cocktail Reception
- Premium Floor Length Linen
- Choice of Premium Napkins
- Gold or Silver Resin Charger Plates
- Wood Grain Dance Floor
- Soft Drinks from the Bar throughout your event
- Champagne/Sparkling Cider Toast
- House Wine Pour with Dinner Service
- Gourmet Royal Cup Coffee & Hot Tea Station
- Wedding Cake & Assorted Dessert Display
- Cake Cutting Service
- Food Tasting & Planning Meeting
- On-Site Day of Coordination

\$135++ per person

Cocktail Hour Appetizer Selections

Displayed Appetizers

Antipasto Display

Grilled Pesto Seasonal Vegetables, Assorted Olives, Thinly Sliced Prosciutto, Salami, Copa, Marinated Artichoke Hearts & Fresh Buffalo Mozzarella with Focaccia Bread & Truffle Basil Aioli

Artisan Cheese Display

Humboldt Fog Goat Cheese, St. Andre Creamy Cow Milk Cheese, Drunken Goat, Red Dragon Mustard Ale Vermont White Cheddar with Dried Fruit & Nuts Served with Crackers & Jam

Brie en Croute with Dried Fruit, Water Crackers, House Made Jam & Baguettes

Crudités Platter

Jumbo Asparagus, Heirloom Baby Carrots & Tomatoes, Baby Zucchini, Endive Leaves, Cucumber Served with House Made Spicy Ranch & Blue Cheese Dressings

Local Fruit Platter

Strawberries, Pineapple, Star Fruit Carrabolla, Kiwi & Cantaloupe

Mediterranean Platter

Garlic & Roasted Pepper Hummus, Baba Ganoush & Lemon Thyme Pita Bread

Seafood Platter

Jumbo Prawns, Cocktail Crab Claws & Smoked Salmon
Served with Spicy Cocktail Sauce & Grilled Lemons

Spinach-Artichoke Dip Served with Chips & Toasted Baguettes

Tortilla Chips with Homemade Salsa & Guacamole

Tray Passed Hors d'oeuvres - Cold Selections

Ahi Poke Shooter with Avocado & Ponzu Sauce
Heirloom Tomato Caprese Skewers with Fig Balsamic Glaze
Smoked Salmon on Citrus Risotto Cake with Spicy Caper Aioli
Lobster Salad Spoon with Candied Lemon Zest & Cilantro Micros
Roasted Pear & Blue Cheese Bruschetta with Balsamic Glaze
Spicy Heirloom Tomato Gazpacho Shot with Grilled Shrimp
Beet Pickled Duck Deviled Eggs with Candied Bacon
Heirloom Tomato Bruschetta

Tray Passed Hors d'oeuvres - Hot Selections

Roasted Artichoke & Cremini Mushroom with Melted Brie Toast Points
Seared Scallops with Tomato Bacon Jam
Forked Prawns with Ginger Orange Glaze
Wonton Wrapped Beef Skewer with Green Apple & Pineapple Salsa & Sracha Aioli
Lobster Bisque Shooter with Petite Croquet Monsieur
Spanakopita with Cucumber Tzatziki
Tandori Chicken Skewer with Ginger Peanut Sauce
Duck Confit on Polenta Cakes with Orange Fig Relish
Chili Lamb Meatballs with Cumin Lemon Yogurt
Coconut Shrimp with Sweet Chili Sauce
Italian Meatball with Tomato Sauce & Micro Basil
Mac & Cheese Bites with Candied Bacon
Mini Crabcakes with Cajun Remoulade
Pulled Pork Slider with Apple Slaw

First Course Salad Selections

Mixed Greens Salad Sliced Apples, Feta Cheese, Dried Cranberries, Pepitas with Apple Cider Vinaigrette

Classic Caesar Salad Grated Parmesan Cheese & Garlic Croutons with Caesar Dressing

Spinach Salad Sliced Strawberries, Candied Walnuts, Blue Cheese Crumbles with Balsamic Vinaigrette

Arugula Salad Goat Cheese, Roasted Pears & Almonds with Orange Vinaigrette

Kale Salad Shaved Brussels Sprouts, Almonds, Parmesan Cheese with Tahini Maple Vinaigrette

Entree Selections

Choice entrees must be preselected by your guests, as well as counts given 10 days prior.

Place cards are required to denote each guests entrée order. Duet plate options are also available for \$5 additional per person.

Herb Roasted Chicken Breast with Creamy Garlic Sauce

Chicken Cordon Bleu

Pub Steak with Port Wine Demi-glace

Baseball Cut Sirloin with Brandy Blue Cheese Sauce

Herb Roasted Pork Loin with Date Cilantro Relish

Roasted Shrimp with a Citrus White Wine Garlic Sauce

Grilled Salmon Filet with Citrus Salsa Verde

Accompaniments

Please select two:

Garlic Mashed Potatoes

Blue Cheese & Bacon Mashed Potatoes

Mashed Sweet Potato with Maple & Pecans

Confetti Blend Rice

Tomato Quinoa

Rosemary Roasted Potatoes

Garlic Truffle Tri-Colored Fingerling Potatoes

Asparagus Risotto

Potatoes Au Gratin

Roasted Asparagus

Green Bean Almandine

Baby Heirloom Carrots

Sautéed Broccolini

Cream of Spinach

Seasonal Vegetables

Baby Squash & Zucchini

Vegetarian & Vegan Entrée Selections

Wild Mushroom Ravioli Arugula, Pine Nuts, Mushroom Cream Sauce & Balsamic Glaze
Butternut Squash Ravioli Sage Butter Sauce, Goat Cheese
Vegetarian Penne Pasta Grilled Vegetables, Roasted Peppers, Tomato Basil Sauce
Stuffed Roasted Bell Peppers Bulgur, Herbs, Artichoke Hearts, Kalamata Olives & Toasted Pine Nut
Spiced Spinach and Potatoes with Mango Chutney

Upgraded Entrée Selections

Add \$10++ per person

Roasted Airline Chicken with Horseradish Ricotta Sauce
Pan Seared Duck Breast with Clementine Fig Relish
New York Steak with Classic Béarnaise Sauce
Slow Roasted Prime Rib with Au Jus & Horseradish Cream Sauce
Flat Iron Steak with Bulleit Whiskey Peppercorn Cream Sauce
Mahi-Mahi with Mango Vanilla Coulis
Grilled Swordfish with Blood Orange Beurre Blanc

Add \$20++ per person

Crab Stuffed Chicken Breast with Poblano Goat Cheese Cream Sauce
Cornish Game Hen with Curried Plum Glaze
Herb Roasted Lamb Loin with Mint Chimichurri
Veal Osso Bucco with Citrus Gremolata
Veal Cutlet with Fresh Thyme Butter Sauce
Filet Mignon with Crab, Asparagus & Hollandaise Sauce
Roasted Yellowtail with Orange Ginger Glaze
Grilled Halibut with Sambal Glaze & Wasabi Cream Sauce
Seared Ahi with Olive Tapenade Vinaigrette

Children's Meals

Choose One Option to offer guests aged 12 & under

Chicken Strips & French Fries
Penne Pasta with Marinara Sauce
Includes a fresh fruit salad
\$25++ Per Person

Vendor Meals

Vendors will receive a
First Course Salad, Vegetarian Entrée
& Non-Alcoholic Beverage
\$32++ Per Person

Hosted Bar Packages

Shots are not permitted with Hosted Bar Packages

Premium Hosted Bar

Hendricks, Ketel One, Grey Goose, Patron, Maker's Mark, Macallan, Crown Royal
Tanqueray, Titos, Bacardi, Hornitos, Jack Daniels, Glenlivet
Well Gin, Vodka, Rum, Bourbon, Scotch, Tequila
House Wines, Draft & Selected Bottled Beers, House Champagne, Soft Drinks & Mineral Water

\$10++ per drink **-OR-**

One Hour	\$20++ per person
Two Hours	\$26++ per person
Three Hours	\$30++ per person
Four Hours	\$32++ per person

Call Hosted Bar

Tanqueray, Titos, Bacardi, Hornitos, Jack Daniels, Glenlivet
Well Gin, Vodka, Rum, Bourbon, Scotch, Tequila
House Wines, Draft & Selected Bottled Beers, House Champagne, Soft Drinks & Mineral Water

\$9++ per drink **-OR-**

One Hour	\$18++ per person
Two Hours	\$24++ per person
Three Hours	\$28++ per person
Four Hours	\$30++ per person

Well Hosted Bar

Well Gin, Vodka, Rum, Bourbon, Scotch, Tequila
House Wines, Draft & Selected Bottled Beers, House Champagne, Soft Drinks & Mineral Water

\$8++ per drink **-OR-**

One Hour	\$16++ per person
Two Hours	\$22++ per person
Three Hours	\$26++ per person
Four Hours	\$28++ per person

Soft Hosted Bar

House Wines, Draft & Selected Bottled Beers, House Champagne, Soft Drinks & Mineral Water

\$7++ per drink **-OR-**

One Hour	\$12++ per person
Two Hours	\$18++ per person
Three Hours	\$22++ per person
Four Hours	\$24++ per person

Upgraded Canyons Private Label Wine: Chardonnay, Merlot & Cabernet Sauvignon - \$2++ Per Person

Alcohol can only be dispensed by club servers and bartenders. The A.B.C. (Alcoholic Beverage Control) requires employees of The Crossings to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. The Crossings staff also has the right to refuse alcohol service to any person who, in the server's judgment, appears intoxicated.

The Crossings at Carlsbad does not permit outside Liquor or Beer

Cash Bar

Premium Bar - \$10++ each

Hendricks, Ketel One, Grey Goose, Patron, Maker's Mark, Macallan, Crown Royal

Call Bar - \$9++ each

Tanqueray, Titos, Bacardi, Hornitos, Jack Daniels, Glenlivet

Well Bar - \$8++ each

Gin, Vodka, Rum, Bourbon, Scotch, Tequila

Bottled Beer Selections - \$7++ each

Choose 4 selections (subject to change based on availability)

Coors Light
Michelob Ultra
Corona
Stella Artois
Heineken
Modelo
Blue Moon
Fat Tire
Stone IPA
Ballast Point Sculpin
Firestone 805
Karl Strauss Red Trolley
AleSmith .394

House Wine - \$6++ each

Cedar Brook Cabernet Sauvignon, Chardonnay & Sauvignon Blanc

Wines by the Bottle

Please see our current wine list or work with our event staff for special selections.

Corkage Fee: \$15 Per Bottle

All wine must be delivered two days prior to event, 750 ML bottles only please.
All wine brought in from outside, must be serviced by a Crossings Bartender/Server.

Soft Drinks

\$3.00 each

The Crossings at Carlsbad does not permit outside Liquor or Beer.

Package Enhancements

Food & Beverage

Champagne Welcome

Tray passed champagne upon arrival of your guests
\$4.00 per person

Upgraded Ceremony Site Beverage Station

Choice of Iced Tea & Lemonade or Seasonal Infused Water
\$2.00 per person

Chocolate Dipped Strawberries

Served with each piece of wedding cake
Current Market Price

Late Night Snack

Selections & Pricing available upon request

Berries in Champagne Glass

Strawberries or Raspberries floating in your champagne glass
\$2.00 per person

Wine Service with Dinner

House Wine \$4.50 Per Person
Upgraded Private Label \$8.00 per person
Includes (1) Glass of Wine per person

Design & Decor

Specialty Linens

See Event Coordinator for options and pricing

Chiavari Chairs

Assorted Colors
(Certain Packages include Desert Sand Chiavaris)
\$8.50 per chair

Chair Covers

\$6.00 per chair

Chair Sash

\$2.00 per chair

Plate Chargers

Variety of Colors and Designs
(Certain Packages include Gold or Silver)
\$8.00 per person

Designer Dance Floor

Black and White, All Black or All White
Price dependent on size

Valet Parking

Parking is available free of charge.
Valet Parking can be arranged at an additional fee.

*Pricing dependent on guest count and duration of the event.

Audio Visual

Projector & Projection Screen

\$200.00

Information and Policies

Food & Beverage Minimum

Food and Beverage Minimums vary and will depend upon event space, date, and time of day. Minimums exclude ceremony fees cash bar, tax, service charge and any other item that is not food or beverage.

Service Charge & Sales Tax

A 21% service charge will be added to the entire cost of the banquet. The 21% service charge is subject to 7.75% (or current state sales tax) in accordance with the California State Board of Equalization, Regulation No. 1603.

Deposit & Cancellation

A \$2,500 deposit and signed contract are required at the time of booking your function. All deposits are non-refundable and non-transferable. In the event of a cancellation within 90 days of the scheduled event date, the full estimated charges are due upon cancellation.

Payments & Guarantee

A second payment of 50% of the estimated total is due 6 months prior to your event. Final payment and a \$500 security deposit are due 10 business days prior to your event. The \$500 security deposit will be fully refunded the week following your event, at the time the event is cleared of any significant damage and/or any outstanding fees or charges. At the time of final payment, there will be a final walk-through and arrangements will be made for the final guarantee. Final payment must be paid with cash, cashier's check or credit card.

Menu Planning

Current prices are indicated on the enclosed menus. All menu prices are subject to change in the event of a drastic fluctuation of food costs. If this does occur, you will be informed by the Catering Department and presented with two options; to pay the additional costs based on the current adjusted price or substitute other menu items to maintain the estimated price per person/menu price. No food, beverages, alcohol or otherwise are allowed onto the premises by an outside source without written permission from the Director of Catering Sales and Events. The Crossings reserves the right to charge for these privileges.

Alcoholic Beverage Policy

The Crossings does not permit outside liquor or beer. Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of The Crossings to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. The Crossings employees also have the right to refuse alcohol service to any person, who in the server's judgment appears intoxicated.

Security

Private security is not available. In the event The Crossings does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

Liability

The Crossings reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. The Crossings does not assume any liability for personal property brought into the club or any property left at the conclusion of your event. Any items left on property following your event may be disposed of or used, at the discretion of The Crossings.

Banquet Hours & Banquet Room Rentals

Morning/Afternoon times are 10:30am until 2:30pm, if daylight allows, during select months. Evening hours for the banquet room are any time after 5:00pm or one and one-half hour prior to sunset during fall and winter months. All events must end by midnight. Hours are to be negotiated between client and Director of Catering Sales and Events. Non-package events or extended wedding package hours are available for \$500 per hour.

Decorations

All candle decorations must be approved prior to the event, in accordance with San Diego Fire Code. The Crossings does not allow decorations to be stapled, taped, nailed or any other substance to be affixed to any of the walls, floors or ceilings in the rooms. No glitter, confetti or balloons are permitted. Due to the surrounding habitat, only real flower petals are permitted on the Ceremony Lawn. All vendor items and personal items must be removed at the conclusion of your event or will become property of The Crossings.

Special Services & Vendors

The Crossings will provide recommendations for all your vendor needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made with the approval of the Director of Catering Sales and Events. All vendor items must be removed at the conclusion of your event or will become property of The Crossings.

On-Site Event Coordination

Our Catering Sales Associate will assist in your planning as your Coordinator. They will work with you through the details of your event in regards to our services. The Coordinator will assist you with your planning, food tasting, Banquet Event Order (BEO), room diagrams, timelines, ceremony details, as well as payments, event recommendations needed and any questions that may arise. Unfortunately this is not a Full Coordination Service. We are happy to answer questions and give advice but the service only pertains to the services we are providing for your wedding day. The Crossings does require that you have a Day of Coordinator. We want your wedding day to be perfect and stress free. We do not require that you use our service but we do offer it. The Day of Coordinator will contact all of your vendors prior to your wedding and assure everyone has all of your updated details. He/She will also coordinate your final timeline, direct your wedding rehearsal (if on our property), set up all of your personal items for your ceremony (if on property) and reception, direct your wedding ceremony, work with your reception vendors to manage your timeline as well as address any last minute changes or issues that may arise. The Day of Coordinator arrives 2 hours prior to your event start time and will depart after your cake is cut unless otherwise arranged.

Getting Ready

The Crossings does offer access to our Lady's & Men's Locker Rooms for your convenience. These rooms are located directly off our restrooms and offer a Full Length Mirror, Free Lockers and Shower Facilities. You have open access throughout the day unless we have a daytime wedding scheduled. If this is the case, you would have access 2 hours prior.