



CrossCreek Golf Club

Quinceañeras & Sweet 16

43860 Glen Meadows Rd. Temecula, Ca 92590

www.crosscreekgolfclub.com



Congratulations

Please allow me to introduce CrossCreek Golf Club

Crosscreek has a beautiful and unique indoor and outdoor space, providing a unique ambiance for your celebration.

You and your guests will be impressed by our breathtaking views of large sycamore and great oak trees, as well as our beautiful golf course. Our team will provide unsurpassed service and irresistible cuisine. We are here to assist you with your special occasion from beginning to end.

You and your guest will enjoy the premium service, amenities, and ambiance of the club. We host Temecula's events of all sizes and types with packages that are affordable and 100% customizable.

The only thing better than our spectacular event facilities and gorgeous setting is our attention to details! We will go the extra mile to ensure your event is picture - perfect from beginning to end.

Sincerely, Your CrossCreek Team



Venue Fee

Sunday–Thursday

Up to 150 Guests \$1200

Over 150 Guests \$1700

Friday & Saturday

Up to 150 Guests \$1500

Over 150 Guests \$2000

Venue Package Includes

White Folding Chairs

Round tables (seats up to 10 guests)

Dance Floor

Accent Lights

Fire Pit

Cake table

Gift table

Set up & Tear Down

Gold

Venue Package As Well As:

Five Hours In The Venue

Choice of One appetizer

Choice Of Buffet

Beverage Station

Choice of Colored

Tablecloths

Choice of Colored Napkins

White Dinner Plates

Flatware

Drink ware

\$98

Per Person

Platinum

Venue Package As Well As:

Seven Hours in the Venue

Choice Of Two appetizers

Choice of Buffet

Beverage Station With

Unlimited Soda

One Hour Hosted Beer & Wine

Choice of Colored Table Linens

Choice of Colored Napkins

White Dinner plates

Flatware

Drink ware

Up lighting(Up to 5 lights)

\$115

Per Person

APPETIZERS

Cheese Plate Display with Havarti, Gouda,
Cheddar,

Gourmet Crackers, Assorted Berries or Olives

Artisan Meats, Cheese & Crackers

Artichoke Spinach Dip with Tortilla Chips

Hummus & Pita Chips with Cucumbers & Tzatziki
Sauce

Seasonal Fresh Fruit Display

Fresh Made Tortilla Chips & House Salsa

Chicken Satay With A Thai Peanut Sauce

White Mushroom Cap Stuffed With Savory Sausage
And Herbs

Grilled Goat Cheese And Fig Quesadilla

Crab Cakes With A Sweet Chile Sauce

Spicy Shrimp With A Honey Mustard Sauce

Bruschetta On Crostini

Caprese Kabob

Deep Fried Cheese Raviolis With A Marinara Sauce

Grilled Italian Sausage & Provolone With Dijon

Mustard

Build Your Own Buffet

(CHOOSE ONE SALAD, ONE BREAD OPTION, TWO SIDES & ONE PROTEIN)

Salads

Fresh Garden Salad
Caesar Salad
Cranberry, Walnut &
Feta Salad

Bread & Butter

Garlic Bread
Hawaiian Rolls
Traditional Butter

Sides

Grilled Seasonal Vegetables
Rustic Roasted Vegetables
Grilled Asparagus
Sautéed Green Beans & Baby
Carrots
Stir Fry Veggies
Refried Beans

Wild Rice With Mushrooms
White Steamed Rice
Spanish Rice
Roasted Red Potatoes
Garlic Mashed Potatoes
Pasta Al Pomodoro

Proteins

Chicken Marsala with mushrooms
Herb encrusted chicken breast with a apricot glaze
Chicken breast stuffed with prosciutto, gouda and sundried tomatoes
Chicken breast stuffed with mozzarella, spinach and sundried tomatoes
Roasted tri tip with a house made bourbon sauce
Grilled filet of salmon with a cilantro pesto sauce
Butternut squash raviolis with a pine nut butter sauce
Meat or vegetarian lasagna
Street Tacos(3PP)

Additional Protein add \$5

MENU PRICES ARE PER GUEST AND SUBJECT TO A 15% GRATUITY AND CURRENT STATE SALES TAX



GENERAL INFORMATION & CONTRACTING

- **Food & Beverage:** Enclosed is a list of possible menu selections. The listed items are by no means the limit of what our Executive Chef can create for your event. We can also accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs. All Food Choices Must Be Made 45 Days in Advanced and CAN NOT be changed.
- **Guarantee Event Counts & Minimums:** Your final guaranteed guest count is due 14 days prior to your event date. From this point your guest count can not go down but can increase until 3 days prior to your event date. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of \$500 will be due at signing of your contract. Pay. The remaining final balance and final count will be due 14 days prior to your event date.
- **Cancellation:** All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, check or Cash. Final payments can not be made via personal check.
- **Pricing, Service Charge & Tax:** Prices are subject to a 15% gratuity and California state sales tax at the current rate. Menu prices cannot be guaranteed until 90 days prior to your event date. Prices and packages are subject to change without notice. CrossCreek golf club houses several events and reserves the right to hold multiple events on any given day.
- **Decorations:** We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Sales Director. All Signs and decorations must be professional quality. ***Glitter, confetti, rice and birdseed are not permitted.*** All candles must be contained in a glass enclosure. All fog machines must be in compliance with the fire alarms. Client at commencement of the event must take all decorations and client property brought to the venue away. CrossCreek is NOT responsible for any items that are left at the club. ***Use of any of these non permitted items will result in additional fees.***
- **Rentals:** All rentals must be of professional quality and have proper licensing. All rentals must receive prior approval from the Events team.
- **Liability:** CrossCreek golf club is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guest located on the club property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the club, including those involving the use of any independent contractor arranged by the host or their representative.