

THE CROSSINGS
AT CARLSBAD



2021 | 2022

*The
Crossings at
Carlsbad*

WEDDING
PACKAGES

"SAY I DO WITH AN OCEAN VIEW"



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

The Crossings at Carlsbad is managed by JC Resorts. Our Mission is to be the premier family-owned hotel and management company in Southern California operating first-class resort hotels and golf facilities. We will provide services with unmatched warmth and sincerity and treat all of our guests as lifetime friends.

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

WEDDING CEREMONY PACKAGE

Saturday Evening - \$2,500++

Sunday Through Friday - \$2,000++

Saturday Morning- \$1,000++

(Available select Saturdays From 10:00am-10:30am)

All pricing listed is subject to 21% Service Charge/Facility Fee & 7.75% State Sales Tax (++)

Ceremony Site includes:

2 Hours of Set-Up Time

Appropriate Time for Your Ceremony

Water Station

White Garden Chairs

Bronze Hexagon Arch or

Traditional White Rectangular Arch

6 Black Wrought Iron Shepherds Hooks

Ceremony Rehearsal

Onsite Day-Of Coordination





WEDDING RECEPTION PACKAGES

All Packages Include:

5 Hours of Event Time for an Evening Reception

4 Hours of Event Time for a Brunch Reception

Cocktail Hour Reception with Hosted Bar &
Hors D'oeuvres

Dinner Rolls & Butter

Two Course Plated Meal Service

Your Choice of 2 Entrees & 1 Vegetarian Selection

(Buffet Menu Selections & Duet Entree
Plates Available for Additional Cost)

Soft Drinks From the Bar
Throughout the Event

Coffee & Hot Tea Station

Pre-Poured Champagne or Sparkling Cider Toast

VG's Wedding Cake

Cake Cutting Service

Bartenders & Banquet-Staff

Onsite Day-Of Coordination

*Bar Service Maximum of 4 Hours.

(1) Hour Cocktail Hour (3) Hours Reception. Bar Closed For Speeches

All pricing listed is subject to 21% Service Charge/Facility Fee & 7.75% State Sales Tax (++)

WEDDING RECEPTION PACKAGES

Set-Up Included:

2 Hours of Vendor Access & Setup Time

3 Belly Bars on Patio for Cocktail Hour

Floor Length Polyester Linen
(White or Ivory)

House Napkins
(Choice of: Black, White, Ivory, Navy, Red,
Green, Burgundy or Tan)

Glassware, Flatware & China for up to 220
Guests

72 inch Round Tables & House Chairs
for Guest Seating

Cake & Desserts Table, Gift Table, Guest Book
Table, Sweetheart Table, Place Card Table

*The Crossings At Carlsbad does not provide Place Cards.
Couples are required to provide Place Cards for their guests. Each Place
Card must include a clear meal denotation for any plated meal service.

All pricing listed is subject to 21% Service Charge/Facility Fee & 7.75% State Sales Tax (++)



BRUNCH \$80.00 | Per Person

Available Select Saturdays From 10:30am - 2:30pm

COCKTAIL HOUR INCLUDING:

Tray Passed Mimosas & Champagne

Choice of Cranberry or Orange Juice

TRAY PASSED HORS D'OEUVRES:

Choice of Two

Seasonal Fruit Skewer With Honey Yogurt Drizzle

Jalapeno Mac n Cheese Bite With Candied Bacon

Andouille Sausage in Puff Pastry With Dijon Mustard

Caprese Skewer With Balsamic Glaze

BRUNCH BUFFET BREAKFAST ITEMS

Choice of Four Items

Parmesan Rosemary Breakfast Potatoes

Fresh Fruit & Berries

Scrambled Eggs

French Toast

Applewood Smoked Bacon

Country Sausage

BRUNCH BUFFET SALAD

Choice of 1 Salad Selection

Organic Mixed Greens Candied Walnuts, Sundried Cranberries, Goat Cheese Crumbles, Red Wine Basil Vinaigrette

Hearts of Romaine Caesar Brioche Croutons, Shaved Grana Padano Cheese, Creamy Caesar Dressing

Caprese Salad Heirloom Tomatoes, Sliced Burrata, Fresh Basil, Balsamic Glaze

Baby Kale Garlic Chips, Heirloom Tomato, Chili-Lemon Vinaigrette

BRUNCH BUFFET ENTREES

Choice of 1 Entree Selection

Entrees Served with Mashed Potatoes & Seasonal Vegetables

Cabernet Braised Short Ribs

With Black Garlic Demi Glace

Miso Glazed Salmon

With Soy Pineapple Glaze

Roasted Rosemary Chicken Breast

With Sherry Chicken Demi Glace

ESSENTIAL \$100.00 | Per Person

ONE HOUR SOFT HOSTED BAR House Wine, Beer, Champagne, & Soft Beverages

COCKTAIL HOUR HORS D'OEUVRES

Choice of Two Tray Passed

Chicken Satay with Thai Peanut Glaze
Vegetable Potstickers with Ponzu
Italian Meatball with Marinara
Prosciutto & Melon Skewer Balsamic Glaze
Smoked Salmon Cucumber Bites with Cream Cheese & Dill

FIRST COURSE

Choice of One First Course Selection

Organic Arcadian Mixed Greens
Candied Walnuts, Sundried Cranberries, Goat Cheese Crumbles, Red Wine Basil Vinaigrette
Hearts of Romaine Caesar
Brioche Croutons, Shaved Grana Padano, Creamy Caesar Dressing

SECOND COURSE

Choice of Two Second Course Selections

Roasted Rosemary Chicken Breast
Roasted Brussels Sprouts, Butternut Squash, Sherry Chicken Demi Glace
Cabernet Braised Short Ribs
Parsnip Potato Puree, Seasonal Vegetables, Black Garlic Demi Glace, Horseradish Gremolata
Sugar Spiced Salmon
Roasted Fingerling Potatoes, Corn Puree, Hericot Verts, Chive Oil



VG's Wedding Cake Included

CLASSIC \$120.00 | Per Person

ONE HOUR WELL HOSTED BAR Well Cocktails, House Wine, Beer, Champagne, & Soft Beverages

COCKTAIL HOUR HORS D'OEUVRES

Choice of One Displayed

Fresh Fruit & Berries

Baked Bric With Dried Fruit & Nuts

Housemade Hummus With Naan Bread

California Crudite With Herb Buttermilk Ranch

Choice of Two Tray Passed

Andouille Sausage in Puff Pastry With Dijon Mustard

Jalapeno Mac & Cheese Bite With Candied Bacon

Korean Eggroll With Sweet Chili Glaze

Bacon Wrapped Dates Stuffed With Apricot

Ahi Tuna Wonton Taco With Sweet Soy Sauce & Micro Cilantro

Coconut Shrimp with Orange Sweet Chili Glaze

Plus Essential Package Tray Passed Options

FIRST COURSE

Choice of One First Course Selection

Baby Kale Salad

Garlic Chips, Heirloom Tomato, Chili-Lemon Vinaigrette

Plus Essential Package Salad Options

SECOND COURSE

Choice of Two Second Course Selections

Mediterranean Seabass

White Bean Ragu, Artichokes, Kalamata Olives, Meyer Lemon Vinaigrette

Miso Glazed Salmon

Sesame Bok Choy, Japanese Sweet Potato, Soy Pineapple Glaze

Herb Roasted Bone-In Chicken Breast

Potato Gratin, Hericort Verts, Brown Butter Chicken Reduction

Grilled Flat Iron Steak

Marble Potatoes, Roasted Asparagus, Cremini Mushroom Demi Glace

Plus Essential Package Entree Selections

INCLUDED UPGRADES

Votive Candles (3 Per Table)

Gold or Silver Table Numbers

Wedding Cake or Assorted Dessert Display

Gold or Silver Charger Plates

Satin or Shantung Floor Length Linen

Cocktail Hour Games

ELITE \$145.00 | Per Person

ONE HOUR PREMIUM HOSTED BAR

Premium Cocktails, House Wine, Beer,
Champagne, & Soft Beverages

COCKTAIL HOUR HORS D'OEUVRES

Choice of Four Options

Displayed

Brussels Sprouts & Shishito Peppers With Miso Vinaigrette
Artisan Cheese Board With Dried Fruit & Crackers
Charcuterie Board Assorted Cured Meats with Cornichons,
Peppadews, Olives, & Assorted Breads

Plus Essential & Classic Package Displayed Options

Tray Passed

Beef Tartare With Brioche Crouton
Lamb Lollipop With Mint Pesto
Mini Crab Cakes With Lemon Aioli
Lobster Bisque Shooter With Micro Greens
Bacon Wrapped Scallops With Horseradish Orange Marmalade

Plus Essential & Classic Package Tray Passed Options

FIRST COURSE

Choice of One First Course Selection

Butter Lettuce Wedge Salad
Heirloom Cherry Tomatoes, Applewood Bacon,
Point Reyes Blue Cheese, Herb Buttermilk Ranch
Plus Essential & Classic Package Salad Options

SECOND COURSE

Choice of Two Second Course Selections

Roasted Alaskan Halibut
Lemon Chili Broccolini, Roasted Fingerling Potatoes, Romesco Sauce
Jidori Roasted Chicken Breast
Black Truffle Potato Puree, Roasted Asparagus,
Garlic Herb Chicken Reduction
Peppercorn Crusted Filet of Beef
Caramelized Onion & Spinach Mashed Potatoes,
Grilled Asparagus, Truffle Demi Glace
Grilled Pacific Swordfish
Mango Papaya Salsa, Ginger Bok Choy,
Coconut Macadamia Nut Jasmine Rice, & Sweet Soy Drizzle
Plus Essential & Classic Package Entree Selections

INCLUDED UPGRADES

Desert Sand Chiavari Chairs
House Wine Pour With Dinner Service
Premium Floor Length Linens & Napkins
Uplighting Throughout Reception Space

Wedding Cake and Assorted Dessert Display
Round of Golf for 4
Brunch for 4 Voucher
Plus Classic Package Upgrades

ADDITIONAL MENU SELECTIONS



VEGETARIAN / VEGAN MENU SELECTIONS

Choice of One Vegetarian/Vegan Selection

Mushroom Ravioli

Cremini Mushroom Sauce, Shaved Parmesan, Rocket Arugula, Balsamic Reduction

Garden Vegetable Ravioli GF/Vegan

Pomodoro Sauce

CLASSIC & ELITE PACKAGE UPGRADE

Vegetable Ratatouille Wellington GF/Vegan

Eggplant Ratatouille in a Flaky Puff Pastry with Pomodoro Sauce

KIDS MENU SELECTIONS \$30.00++ Per Person

Choice of One Kids Selection

12 Years Old & Under

All Entrees Served with a Fresh Cup of Fruit

Chicken Bites

Served with French Fries & Ketchup

Penne Pasta with Marinara

Served with Garlic Bread

Individual Cheese Pizza

Side of Housemade Buttermilk Ranch

VENDOR MEALS \$40.00++ Per Person

Vendors will receive all Non-Alcoholic Beverages

First Course Salad & Vegetarian Selection

Upgraded Meal Selection Available (Additional Market Price)

HOSTED BAR PACKAGES

PREMIUM

One Hour - \$28++ per person
Two Hours - \$36++ per person
Three Hours - \$44++ per person

Ketel One, Grey Goose, Hendrick's, Bombay Sapphire,
Patron, Don Julio, Maker's Mark, Crown Royal, Captain
Morgan, Meyers' Dark Rum, REMY VSOP, Grand Marnier,
Johnny Walker Black

Also Includes: Call & Soft Bar Options

WELL

One Hour - \$20++ per person
Two Hours - \$28++ per person
Three Hours - \$36++ per person

Seagram's Vodka, Seagram's Gin,
Sauza Tequila, Jim Beam Bourbon,
Slane Scotch, Castillo Rum, Sambuca

Also Includes: Soft Bar Options

CALL

One Hour - \$24++ per person
Two Hours - \$32++ per person
Three Hours - \$40++ per person

Titos, Tanqueray, Herradura,
Bacardi Silver, Jack Daniels,
Johnny Walker Red, Hennessy
Also Includes: Soft Bar Options

SOFT

One Hour - \$16++ per person
Two Hours - \$24++ per person
Three Hours - \$32++ per person

House Wines,
Opera Prima Champagne,
Draft Beers & Bottled Beer Selections
Also Includes: Soft Drinks & Mineral Water

Upgraded Canyons Private Label Wine:

Merlot, Cabernet Sauvignon, Sauvignon Blanc, & Chardonnay - **\$4++ per person**

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

CASH | CONSUMPTION BAR

PREMIUM

\$14++ per drink

Ketel One, Grey Goose, Hendrick's, Bombay Sapphire, Patron, Don Julio, Maker's Mark, Crown Royal, Captain Morgan, Meyers' Dark Rum, REMY VSOP, Grand Marnier, Johnny Walker Black

CALL

\$12++ per drink

Titos, Tanqueray, Herradura, Bacardi Silver, Jack Daniels, Johnny Walker Red, Hennessy

WELL

\$10++ per drink

Seagram's Vodka, Seagram's Gin, Sauza Tequila, Jim Beam Bourbon, Slane Scotch, Castillo Rum, Sambuca

SOFT

\$8++ per drink

House Wines, Opera Prima Champagne, Draft Beers & Bottled Beer Selections

Corkage Fee \$20.00++ Per Bottle

All wine must be delivered two days prior to your event - 750 ml bottles only
All wine brought in from outside must be served by a Crossings Bartender/Server

Alcohol can only be serviced by club servers and bartenders. The A.B.C. (Alcoholic Beverage Control) requires employees of The Crossings at Carlsbad 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 at Carlsbad 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 shots or outside Liquor or Beer

FOOD & BEVERAGE ENHANCEMENTS



CHAMPAGNE WELCOME

\$6.00++ PER PERSON

Tray Passed Champagne Upon Guest Arrival

BERRIES IN CHAMPAGNE GLASS

\$2.00++ PER PERSON

Seasonal Berries Floating in Champagne Flute

HOUSE WINE POUR WITH DINNER

\$8.00++ PER PERSON

One Glass of House Banquet Red or White Wine

\$12.00++ PER PERSON

Upgraded Glass of Canyon's Private Label

PREMIUM BREAD SERVICE

\$5.00++ PER PERSON

Artisan Bread with Butter, Olive Oil & Balsamic Vinegar

SIGNATURE DRINKS

PRICING BASED ON DRINK SELECTION

Add a personal touch to your bar that describes you!

INFUSED WATER STATIONS

\$32.00++ PER GALLON

Choose One Selection

Strawberry, Lemon, Mint Infused Water

Blueberry, Lemon, Rosemary Infused Water

LATE NIGHT BITES

MINIMUM ORDER OF 25

PRETZEL BITES

\$10.00++ PER PERSON

Buttered & Salted Bavarian Pretzel Bites

Served With House Made Beer Cheese, Honey Mustard, and Spicy Mustard

FLATBREAD STATION Choose Two Selections

\$18.00++ PER PERSON

Arugula & Prosciutto, Pineapple Bacon Jalapeno, Chorizo Pepperoni, or Margherita

Served With House Ranch Dip, Parmesan Cheese, and Red Pepper

CHIPS & DIP Choose One Selection

\$10.00++ PER PERSON

Kettle Potato Chips With Onion Dip and Pub Cheese

House Pita Chips With House Made Spinach Artichoke Dip

House Tortilla Chips With Housemade Roasted Tomato Salsa, Tomatillo Salsa, and Guacamole

POPCORN BAR Choose Two Selections

\$10.00++ PER PERSON

Classic Salt & Butter Popcorn, Parmesan Popcorn, Sriracha Popcorn, Jalapeno Cheddar Popcorn, Kettle Corn, Zebra Popcorn

FRENCH FRY BAR Choose Three Selections

\$12.00++ PER PERSON

Waffle Cut French Fries, Truffle Fries, Sweet Potato Fries, Garlic Fries, Parmesan Fries

Served With Spicy Ketchup, House Ranch, and Bacon Aioli

SLIDER STATION Choose Two Selections

\$15.00++ PER PERSON

Crossings Classic With Ketchup, Mayo, White Cheddar, Lettuce, & Tomato

Pulled Pork With House BBQ Sauce, Fried Onions, and Apple Carrot Slaw

Korean Short Rib With House Korean BBQ Sauce and Daikon Slaw

Fried Chicken With House Buffalo Sauce, Bacon Aioli, Lettuce & Tomato



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DESIGN & DECOR ENHANCEMENTS

CHARGER PLATES

\$3.00++ PER PERSON

Choice of Gold or Silver Charger Plates
Additional Colors Available At Market Price

SPECIALTY LINEN

MARKET PRICE

Please Contact your Coordinator for
Specialty Linen Options

DESIGNER DANCE FLOOR

MARKET PRICE

Black, White, Colored Dance Floors
Please Contact Your Coordinator for
Additional Dance Floor Decor

VALET SERVICE

PRICING VARIES

Pricing Dependent on Guest Count
& Duration of Event

*Self-Parking is Available & Free Of Charge

UPLIGHTING

\$25.00++ PER UPLIGHT

A Great Way To Add a Pop of
Color to Accent Your Wedding!

LAWN GAMES

\$50.00++ PER GAME

Cornhole, Giant Jenga,
Giant Connect Four

DESERT SAND CHIAVARI CHAIRS

\$9.00++ PER PERSON

Desert Sand Finish with an
Ivory Chair Pad

Additional Colors Available at Market Price

SCREEN & PROJECTORS

\$200.00++ PER SCREEN

The Reception Space is Equipped with
Three 120 Inch Drop Down Screens &
Hanging Projectors

The Round Welcome Room is Equipped
with a 75-inch TV Screen

*There are 3 Additional TV's Above the
Reception Bar that Can Be Used at No Charge



All pricing listed is subject to 21% Service Charge/Facility Fee & 7.75% State Sales Tax (++)

VENDOR COLLECTION

PHOTOGRAPHY

Heather Elise Photography

858.663.7223

www.heatherelisephotography.com

Melanie Meurer Image

760.805.1519

www.meurerimage.com

Holly Ireland Photography

760.715.0807

<https://www.hollyireland.com/>

VIDEOGRAPHY

Focused Bliss Productions

781.475.0364

<http://www.focusedbliss.com/>

Allison Karlyn Films

951.837.3834

<https://www.allisonkarlyn.com/>

Ryan Films San Diego

619.995.1777

<http://www.ryanfilmssd.com/>

Married Live Stream

971.319.3557

<https://www.marriedlivestream.com/>

FLORISTS

Whimsey Floral

858.382.9597

www.whimseyflorals.com

Quite Frankly Creative

858.877.0388

www.quitefranklycreative.com

Moments In Bloom

760.809.0235

<https://momentsinbloom.com>

Suzan M Florals

858.414.7252

<http://suzanmflorals.com>

PHOTOBOOTH

Orange Box Photobooth

949.973.3468

<https://orangeboxphotobooth.com/>

My DJ's Photobooths

619.578.2110.

<https://mydjs.net/>

Starlight Photobooth

619.940.5565.

www.starlightphotobooth.com

SoCal Photobus

SoCalphotobus@gmail.com

<http://www.socalphotobus.com/>

ENTERTAINMENT

My DJ's

619.578.2110.

<https://mydjs.net/>

Dancing DJ Productions

619.980.8338

<https://dancingdjproductions.com/>

DJ Hot Chocolate Entertainment

760.917.1556

<https://www.djhotchocolate.com/>

Still Listening Productions

858.342.4720

<https://www.stilllisteningproductions.com/>

The Groove

619.723.1436

<https://thegroove.pro/>

VENDOR COLLECTION

RENTALS

Concepts Event Design

619.336.0202

<https://www.conceptseventdesign.com/>

Raphael's Party Rentals

858.689.7368

<http://www.raphaels.com/>

Ara's Party Rentals

760.205.1440

<https://www.araspartyrentals.com>

Bright Event Rentals

858.496.9700

<https://bright.com>

HOTEL PARTNERS

Westin | Sheraton

Grand Pacific Palisades

Hilton Cape Rey

Carlsbad Inn Beach Resort

Carlsbad By The Sea

Fairfield Inn & Suites

Springhill Suites Carlsbad

Hyatt Place

DESIGN & DECOR

Forever Enchanted Events

750.510.1150

<https://www.foreverenchantedevents.com>

Paper Scissors Print

858.692.1088

<https://paperscissorsprint.com>

Brilliant Event Lighting

760.652.9939

<https://www.brillianteventlighting.com>

Mad Love Collective

951.239.8590

<https://www.madlovecollective.com>

THE PERFECT LOOK

The Bustle Del Mar

858.523.9254

<https://www.thebustledelmar.com>

Blo Dry Bar

760.585.2155

<https://blomedry.com/carlsbad-ca/>

WEDDING CAKE & DESSERT

*VG Donut & Bakery

760.753.2400

<https://www.vgbakery.com>

Handel's Homemade Ice Cream & Yogurt

760.696.3519

<https://handelsicecream.com>

Cute Cakes

760.745.5278

<https://www.cutecakes.com>

INFORMATION & POLICIES

DEPOSIT & CANCELLATIONS:

A \$2,500 deposit and signed contract are required in order to confirm the date and space for your event. All deposits are non refundable, non transferable and will be applied in full to the event charges. In the event of a cancellation within 90 days prior to an event the full Food & Beverage Minimum plus Tax & Service Charge are due upon cancellation. The Crossings at Carlsbad reserves the right to release your date if deposits are not received in a timely manner.

PAYMENTS & GUARANTEE:

A second deposit of 50% of the estimated remaining total is due 6 months prior to your event. Final payment and a \$500 security deposit will be due 10 days prior to your event. The \$500 security deposit will be refunded within 7 business days following at time the event is cleared of any significant damage or additional charges. Final payment and security deposit must be paid with cash, cashier's check or credit/debit card on the date stated on the contract and will be returned in the same form given. We cannot accept a non cashier's check within 12 days of the event. Once final guaranteed numbers are provided these numbers cannot be reduced. If a final guaranteed number is not provided by the date due your original guest estimate will be used as your guarantee. If we do not receive your final payment on the date due by 5:00pm we reserve the right to cancel your event.

FOOD AND BEVERAGE MINIMUMS:

The food and beverage minimum for your dated event is indicated on this agreement. This is the minimum amount of food and beverage that must be purchased to secure a date and time for an event. This does not include equipment rental, cash bar, service charges, sales tax or room rental.

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.

BANQUET HOURS & BANQUET ROOM RENTAL RATES:

Hours are to be negotiated between client and Director of Catering. Evening wedding packages include (5) hours of event time based on (1) hour for Cocktail Reception and (4) hours for Dinner Reception. Afternoon wedding packages include (4) hours of event time based on (1) hour for Cocktail Reception and (3) hours for Lunch Reception. Extended hours are available for \$500.00 per hour based on availability. All events must end by contracted time. If an event does not conclude at stated time client will be billed accordingly. Client and vendor access for event set-up is permitted (2) hours prior to contracted event start time but not guaranteed. Additional set-up time is to be negotiated between client and Director of Catering. Additional fees may apply.

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 at Carlsbad is not responsible and does not assume any liability for damage or loss of any personal property, belongings, gifts, merchandise, equipment, supplies, signs, written materials or any other items brought into the club or any property left at the conclusion of the event. The client and their guests are responsible for securing such aforementioned items and hereby assume responsibility for loss thereof.

INFORMATION & POLICIES

MENU PLANNING:

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 Sales 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. Current prices for your event are reflected on your most current and signed estimate of charges. No food, beverages, alcohol or otherwise are allowed onto the premises by an outside source without permission in writing from the Director of Catering Sales. The Crossings reserves the right to charge for these privileges.

ALCOHOLIC BEVERAGE POLICY:

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. Shots are not included in any of the beverage packages at The Crossings. No beverages, alcohol or otherwise are allowed onto the premises by an outside source without permission in writing from the Director of Catering Sales. The Crossings reserves the right to charge for these privileges.

SPECIAL SERVICES AND VENDORS:

The Crossings at Carlsbad maintains a list of preferred vendors, however vendors not on this list are allowed with the approval of the Director of Catering and proof of adequate insurance is provided by the approved vendor and/or a Vendor Waiver Form is signed by the client. The client shall be fully responsible for any liability incurred as a result of the services provided by such vendor.

SECURITY:

The Crossings At Carlsbad does not have on property security at all times. The Crossings at Carlsbad does require Security for any wedding over 50 guests or in the event that The Crossings at Carlsbad seems fit. Security is assessed at the client's expense. Security staff will be hired by The Crossings At Carlsbad.

GETTING READY:

The Crossings at Carlsbad does offer access to our Lady's Locker Rooms for the Bride's convenience. This room is 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.

INFORMATION & POLICIES

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 on permitted on the Ceremony Lawn. The Crossings does not permit the use of fog machines, smoke machines or haze machines or any items creating a similar effect. Any items left on property following your event will become the property of The Crossings and will be disposed of at the discretion of The Crossings at the conclusion of your event. Client is responsible to remove all supplies, boxes, decorations and favors at the end of the event. A minimum cleaning fee of \$250.00 will be imposed if stated items are not removed at the end of the function or pre-arranged with Director of Catering.

FORCE MAJEURE:

The performance of this Agreement by either party is subject, but not limited to, Acts of God, war, terrorism, government regulation, disaster, fire, labor disputes or strikes, civil disorder, epidemics, curtailment of transportation facilities making it impossible or illegal to hold the meeting or provide the facility. This agreement may be terminated for any one or more of such reasons by written notice from one party to the other.

In the event of an epidemic or pandemic sanctioned by the World Health Organization, which includes but is not limited to quarantines and travel restrictions within 30 days up to date of arrival, the parties agree to work together to reschedule the meeting within one year of cancelled meeting date without penalty of any kind to Group. Should a Force Majeure event occur and Group be forced to cancel the meeting, all deposits and monies received to date by The Crossings At Carlsbad from Group will be refunded in full to Group at the time of cancellation.

In the event of inclement weather, every effort will be made to secure indoor back up space but cannot be guaranteed. Items will be disposed of at the discretion of The Crossings at the conclusion of your event. Client is responsible to remove all supplies, boxes, decorations and favors at the end of the event. A minimum cleaning fee of \$250.00 will be imposed if stated items are not removed at the end of the function or pre-arranged with Director of Catering.

ON-SITE EVENT COORDINATION:

Our Catering Sales Associate will assist in your planning as your coordinator. The Day-Of Coordinator is not a Full Service Wedding Planner. The coordinator 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 diagram, timeline, ceremony details, as well as payments, event recommendations needed and any questions that may arise. We are happy to answer questions and give advice, however the service only pertains to the services we are providing for your wedding day. The Day-Of Coordinator will contact all your vendors prior to your wedding and assure that everyone has all of your updated details. He/She will also coordinate your final timeline, direct your wedding ceremony rehearsal (if on our property), set up all of your personal items for your ceremony (if on our 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. 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 Crossings Day-Of Coordinator will arrive 2 hours prior to your event start time and will stay through cake cutting service.

Thank You Again for Considering The Crossings At Carlsbad
for Your Special Day & Congratulations!

