

Crosswinds Weddings

2017



Yours is the ideal romance. To celebrate, make your wedding reception in Savannah an event to remember at Crosswinds Golf Club. Renowned for its impeccable standards and beauty, Crosswinds is situated in the heart of the Savannah Aviation Village, conveniently located near major hotels. We'll cater to your every need with attentive service, ceremony setup and an elegant banquet space perfect for your wedding day.

We invite you to come and tour the Oak Room banquet venue. This space can comfortably accommodate 120 guests and opens onto our broad terrace for your personal use. With over 70 years of event planning and special event coordination, our staff ensures that your event will be flawless.

Crosswinds Golf Club is an ideal location for all your wedding celebration needs: from engagement parties, bridal showers and rehearsal dinners, to the perfect wedding reception and a farewell brunch. To make your Savannah wedding day truly extraordinary, choose Crosswinds Golf Club.

All prices subject to applicable service charge and taxes. Prices subject to change.



Venues

The Oak Room

Rental \$650

- ~ accommodates 120 guests including a dance floor for plated dinner service*
- ~ accommodates 150 guests without a dance floor for plated dinner service*
- ~ accommodates 120 guests including a dance floor for buffet service*
- ~ accommodates 130 guests without a dance floor for in-room buffet service*
- ~ includes white or ivory table covers and linen napkins*
- ~ includes wedding cake cutting service*

Grille 19

Rental \$400

- ~ accommodates 50 guests for plated or buffet service*
- ~ ideal for cocktail reception and/or buffet setup when using Oak Banquet Room*
- ~ bar service rental fee is waived when renting this room*

Bar Rental Fee for Bar Service-

Rental- \$100

Ceremonies

Crosswinds Garden

2-hour Rental \$450

- ~ 100 garden white chairs included (additional chair rental for \$3)*
- ~ golf cart use for Bride and Groom*
- ~ includes day of site coordination*
- ~ 60 minute rehearsal (48 hrs prior)*

The Oak Room

2-hour Rental \$200

- ~ 50 garden white chairs included (additional chair rental for \$3)*
- ~ golf cart use for Bride and Groom*
- ~ includes day of site coordination*
- ~ 60 minute rehearsal (48 hrs prior)*

All prices subject to applicable service charge and taxes. Prices subject to change.

buffets

italian style

baked ziti
chicken and broccoli alfredo
meatballs with marinara
bruschetta
caesar salad
iced tea
\$21.95 per person

bbq dinner

(choose two meats)
pulled pork
chicken
spare ribs
macaroni and cheese
cole slaw
baked beans
rolls
iced tea
\$21.95 per person

southern style

fried chicken
baked chicken
macaroni and cheese
southern style green beans
garden salad
biscuits
iced tea
\$21.95 per person

All prices subject to applicable service charge and taxes. Prices subject to change.

traditional build your own buffet

choose one meat
Additional chicken selection add \$2
Additional beef or fish selection add \$3

base price will start at highest priced item
limit three meats

Level 1

pasta primavera
fried chicken
rosemary roasted chicken
chicken parmesan
beef or vegetable lasagna
sugar-glazed ham
\$21.95 per person

Level 2

shaved roast beef, mushroom gravy
sesame encrusted salmon, lemon butter
burblanc
chicken cordon bleu
baked cod, capers, lemon-butter sauce
low country boil
\$24.95 per person

Level 3

prime rib, au jus, creamy horseradish
\$29.95 per person

All Levels Include:

one starch entrée accompaniment selection
one vegetable entrée accompaniment selection
garden salad and rolls
iced tea

entrée accompaniments

garlic mashed potatoes
scalloped potatoes
macaroni and cheese
glazed carrots

herb roasted potatoes
green beans
rice pilaf
vegetable medley

*add-on options available

*coffee and hot tea station \$1.50 per person

*table side coffee and hot tea service \$2.50 per person

minimum 25 guests required for in room private buffets

All prices subject to applicable service charge and taxes. Prices subject to change.

Hors D'oeuvres

Passed

25 pieces to an order

Beef Sate with Peanut Sauce	\$65
Mini Crab Cake with Remoulade	\$85
Scallops wrapped with Bacon	\$95
Bruschetta	\$30
Shrimp wrapped with Bacon	\$50
Vegetable Spring Rolls with Chili Sauce	\$65
Pecan Glazed Chicken Tender Bites	\$25

Stationary

Chicken Wings (choice of sauce)	50 piece \$60	100 piece \$110
Chicken Salad Tarts	\$2.00 each	
Beef Sliders with Cheddar	\$2.50 each	
Pulled Pork Sliders with Cheddar	\$2.00 each	
Shrimp Cocktail	50 piece \$80	100 piece \$150
Crudités Platter	\$2.25 per person	
Cheese Display	\$3.95 per person	
Cheese Platter	\$2.50 per person	
Pecan Glazed Chicken Tenders	25 piece \$75	50 piece \$140
Seasonal Fruit Display	\$2.50 per person	
Mini Quiche	50 piece \$40	100 piece \$75
Turkey and Swiss Pinwheels	\$2.50 per person	
Meatballs in House BBQ Sauce	\$2.50 per person	

All prices subject to applicable service charge and taxes. Prices subject to change.

Hors D'oeuvres Reception

Option One (choose 2 hot/ 3 cold) \$16.00 per person

Option Two (choose 3 hot/ 4 cold) \$20.00 per person

Includes Iced Tea Station

Hot

Beef Sate with Peanut Sauce
Mini Crab Cake with Remoulade
Coconut Shrimp
Vegetable Spring Rolls
Pecan Glazed Chicken Tender Bites
Chicken Wings (choice of sauce)
Mini Quiche
Meatballs in BBQ Sauce
Chicken Fingers

Cold

Chicken Salad Tarts
Crudités Platter
Cheese Display
Seasonal Fruit Display
Turkey and Swiss Pinwheels

Sandwich and Hot Dip Add ons

Beef sliders with cheddar \$2.50 per person
Pulled Pork sliders with cheddar and BBQ Sauce \$2.00 per person
Spinach and Artichoke Dip \$2.00 per person
Five Layer Mexican Dip \$2.00 per person
Baked Seafood Dip \$3.00 per person

All prices subject to applicable service charge and taxes. Prices subject to change.

carving stations

prime rib of beef (serves 50)

dinner rolls, creamy horseradish, whole grain mustard, au jus

\$1,100.00

sugar glazed ham (serves 50)

dinner rolls, warm apple sauce, whole grain mustard

\$425.00

stuffed pork tenderloin (serves 40)

apple-raisin chutney, dinner rolls, spiced brown sauce

\$450.00

All prices subject to applicable service charge and taxes. Prices subject to change.

a la carte

Plated Dinner

Choose two courses (i.e salad, entrée).
Your wedding cake will be served as dessert
Pricing is based off of entrée level.

Salads

garden salad, cucumber, tomato, croutons, italian vinaigrette
romaine, tomato, black olives, parmesan cheese, croutons, ceasar dressing

entrees

Level 1

cheese ravioli, mushroom cream sauce
vegetable stir-fry, rice
mushroom risotto, parmigiano reggiano cream
\$20.95 per person

Level 2

rosemary roasted chicken, garlic mashed potatoes, green beans
fried chicken, macaroni and cheese, southern style beans
chicken cordon bleu, mashed potatoes, green beans
baked white cod, lemon-butter sauce, rice pilaf, green beans
\$23.95 per person

Level 3

sesame crusted salmon, herb roasted potatoes, vegetable medley
roast beef, mushroom gravy, mashed potatoes, green beans
low country boil, corn bread
sliced pork tenderloin, rice pilaf, glazed carrots
\$26.95 per person

Level 4

prime rib, au jus, garlic mashed potatoes, green beans
\$29.95 per person

Level 5

6 oz. filet mignon, 4 oz. jumbo lump crab cake, peppercorn cream, garlic mashed potatoes,
carrots
\$40.95 per person

All prices subject to applicable service charge and taxes. Prices subject to change.

all al la carte selections include:
dinner rolls and butter
iced tea

Optional add on-
table side coffee and hot tea service \$2.50 per person

All prices subject to applicable service charge and taxes. Prices subject to change.

*beverage
Service*

hosted bar

wine by the glass \$5.00

domestic beer bottle \$3.00

imported beer bottle \$4.00

draft beer pint \$3.00 (seasonal draft may be subject to price difference)

well mixed 5.00

premium single shot mixed \$8.00

premium double shot mixed \$12.00

Sparkling Wine Toast- \$3.00 per person

subject to taxes and service charges

cash bar

prices same as hosted bar but individuals pay on own.

All prices subject to applicable service charge and taxes. Prices subject to change.