


THE CROSSINGS
AT CARLSBAD

2019 - 2020

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, a quaint beach town that encompasses the charm and 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 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 Garden Chairs

Bronze Hexagon Arch or Traditional Black Wrought Iron Arch

6 Black Wrought Iron Shepherds Hooks

Ceremony Rehearsal

On-site Event Coordination



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 (++)

Wedding Reception Packages

All Reception Packages include:

2 Hours of Set-Up Time

5 Hours of Event Time for Evening & 4 Hours of Event Time for Afternoon

Cocktail Hour Reception with Hosted Bar & Hors D'oeuvres

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)

Glassware, Flatware & China

Round Tables & Chairs for Guest Seating

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

3 Belly Bars on Patio for Cocktail Hour Reception

Floor Length Polyester Linen (White or Ivory)

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

Soft Drinks from the bar throughout the event

Coffee & Hot Tea Station

Pre-Poured Champagne or Sparkling Cider Toast

Bartenders & Banquet-Staff

Wedding Cake

Cake Cutting Service

On-Site Day Of Coordination

Brunch

\$80++ PER PERSON

Available select Saturdays from 10:30am - 2:30pm

Tray Passed Mimosas & Champagne

Sparkling Wine with Orange or Cranberry Juice

Tray Passed Hors d'Oeuvres

Choice of Two Tray Passed Appetizers for Cocktail Hour

Individual Mini Yogurt Parfaits

Seasonal Fruit Skewer

Mini Lump Crab Cakes

Chef's "Whim" Crostini

Mini Quiche Lorraine

Smoked Salmon Blini

Bacon Wrapped Dates

Prosciutto Wrapped Asparagus

Brunch Buffet

Choice of One First Course Salad Selection

Field Greens, Strawberries, Goat Cheese, Candied Walnuts, Basil Vinaigrette

Little gems Caesar, Shaved Parmesan, Brioche Croutons, Anchovy - Parmesan Vinaigrette

Tuscan Kale Salad, Toasted Garlic, Parmesan, Lemon, Chili Flakes, Extra Virgin Olive Oil

Baby Caprese, Local Vine Ripened Tomatoes, Buffalo Mozzarella, Micro Basil

Baby Spinach, Red Onion, Sliced Almonds, Strawberries, Humbolt Fog, Herb Vinaigrette

Mains

(Select Two)

Red Wine Braised Short Ribs

Horseradish Polenta, Ginger Glazed Carrots, Red Wine Demi, and Bacon Gremolata

Crispy Skin Atlantic Salmon

Carrot & Pea Risotto, Sauce Vierge

Airline Chicken Breast

Yukon Potato Puree, Glazed Baby Carrots, Herb Pan Jus

Vegetarian Entrees Available

Breakfast Items

(Includes all)

French Toast

Brioche Bread, Vanilla, Cinnamon, Raspberry Mascarpone, Maple Syrup

Fresh Fruit & Berries

Assorted Mini Pastries

Scrambled Eggs

Applewood Bacon

Country Sausage

Rosemary Roasted New Potatoes

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

Essential

\$100++ PER PERSON

One Hour Soft Hosted Bar

House Wine, Beer, Champagne, & Soft Beverages

Hors d'Oeuvres

Choice of Two Tray Passed Appetizers for Cocktail Hour

First Course

Choice of One First Course Selection

Tomato Bisque, Basil, Goat Cheese, Crouton

Curried Carrot Puree, Creme Fraiche, Micro Cilantro

Field Greens, Strawberries, Goat Cheese, Candied Walnuts, Basil Vinaigrette

Little gems Caesar, Shaved Parmesan, Brioche Croutons, Anchovy - Parmesan Vinaigrette

Second Course

Choice of Two Entree Selections

Five Spice Pork Tenderloin

Wild Rice, Bok Choy, and Cherry - Ginger Glaze

Crispy Skin Atlantic Salmon with Sauce Vierge

Carrot & Pea Risotto

Airline Chicken Breast with Herb Pan Jus

Yukon Potato Puree and Glazed Baby Carrots

Garlic - Chili Marinated Flat Iron with Chimichurri

Roasted Fingerling Potatoes and Grilled Asparagus

Classic

\$120++ PER PERSON

One Hour Well Hosted Bar

House Wine, Beer, Champagne & Well Cocktails

Hors d'Oeuvres

Choice of One Displayed and Two Tray Passed Appetizers

First Course

Choice of One First Course Selection

Crab Cakes, Romesco, Frisee, Citrus Salad

Tuscan Kale Salad, Toasted Garlic, Parmesan, Lemon, Chili Flakes, Extra Virgin Olive Oil

Roasted Tomato & Red Pepper Bisque, Cilantro Crema

Bitter Greens Salad, Hearts of Palm, Grapefruit, Champagne Vinaigrette

Poached Pear, Baby Lettuce, Maytag Bleu Cheese, Candied Pecans, White Balsamic Vinaigrette

Second Course

Choice of Two Entrees Selections

Grilled Stuffed Pork Chop

Wild Rice, Swiss Chard, Chorizo, and Apple Chutney

Seasonal Market Fish

Citrus Israeli Cous Cous, Bok Choy, and Lemon Cream

Red Wined Braised Short Ribs

Horseradish Polenta, Ginger Glazed Carrots, with a Red Wine Demi and Bacon Gremolata

Crispy Duck Confit

Freen Lentils, Wilted Bitter Greens, Cherry - Ginger Glaze

Moroccan Lamb Shank

Celery Root Puree, Caramelized Apple, Fennel Mint Ratia

Classic Package Also Includes:

Gold or Silver Resin Charger Plates

Votive Candles & Table Numbers

Satin or Shantung Floor Length Linen

Wedding Cake Or Assorted Dessert Display

Cocktail Hour Games

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

Elite

\$145++ PER PERSON

One Hour Premium Hosted Bar

House Wine, Beer, Champagne & Premium Cocktails

Hors d'Oeuvres

Choice of Two Displayed and Two Tray Passed Appetizers

First Course

Choice of One First Course Selection

Smoked Salmon, Cucumber Mint Salad, Lime Juniper Berry

Burrata, Apple-Fennel Slaw, Mint, Chilies, Extra Virgin Olive Oil, Balsamic Reduction, Crostini

Roasted Bone Marrow, Hearts Of Palm, Herb Butter

Carlsbad Mussels, White Wine, Jalapenos, garlic Lemongrass Butter

Second Course

Choice of Two Entree Selections

Elk Loin

Carrot Puree, Parsnip Potato Puree, Brandied Cherry Reduction

Macadamia Citrus Duck Breast

Citrus Pickled Cherries, Black Rice, Spiced Yogurt

Ginger Crusted Sea Bass

Jasmine Rice, Baby Bok Choy, Toasted Sesame Seeds, Scallion Butter

Espresso - Chili Rubbed Bone In Ribeye

Roasted Asparagus, Smoked Gouda Whipped Potatoes, Port Wine Demi

Seared Scallops

Toasted Orzo, Black Currants, Pine Nuts, Balsamic Fig Reduction

Elite Package Also Includes:

Votive Candles & Table Numbers

Desert Sand Chiavari Chairs

Wine Pour with Dinner Service

Cocktail Hour Games

Round of Golf for 4

Gold or Silver Resin Charger Plates

Premium Floor Length Linen & Napkins

Wedding Cake & Assorted Dessert Display

Uplighting

Brunch for 4 Voucher

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

Cocktail Hour Hors d'Oeuvres

Cold Tray Passed Selections

Caprese Skewers Cherry Tomato, Basil, Mozzarella

Chef's "Whim" Crostini Seasonally Inspired

Smoked Salmon Blini Herb Goat Cheese, Cucumber, Pickled Red Onion Capers

Ahi Poke Spiced Citrus Marinated Ahi Tuna, Wonton Chip, Wakami, Sesame Seeds

Grilled Vegetable Skewers Seasonally Inspired

Prosciutto Wrapped Asparagus Roasted Asparagus with Balsamic

Bacon Wrapped Dates Medjool Dates, Almond Goat Cheese, Bacon

Hot Tray Passed Selections:

Italian Meatballs House Made Pork - Sirloin Meatball with Marinara and Parmesan

Tandoori Chicken Skewers Tandoori Marinated Chicken, Tzatziki Dipping Sauce

Pulled Pork Sliders Slow Roasted Pulled Pork, House BBQ Sauce, Apple Slaw, Fried Onion Strings

Braised Short Rib Sliders Red Onion Marmalade, Horseradish Cream

Korean BBQ Ribs St. Louis Style Pork Ribs, Korean BBQ Sauce

Mini Lump Crab Cakes Lemon Aioli

Spicy Lollipop Chicken Spiced Honey Glaze

Cocktail Hour Hors d'Oeuvres

Displayed Platter Selections

Butcher Block

Cured Meats, Whole Grain Mustard, Pickled Vegetables, Olives, Water Crackers

Cheese Board

Artisan Cheese, Seasonal Fruit, Fig Jam, Candied Nuts, Water Crackers

Grilled Marinated Vegetables

Seasonal Grilled Marinated Vegetables, Balsamic Drizzle

Crudite

Fresh Seasonal Vegetables, Muhammara, Gorgonzola Yogurt

Guacamole & Fresh Salsa

Fresh Guacamole, Pico De Gallo, Chili Dusted Tortilla Chips

House Made Hummus

Fresh Vegetables, House Made Flatbread, Olive Oil, Smoked Paprika

Fruit Platter

Selection of Fresh Fruit, Spiced Honey Yogurt

Ceviche

Fresh Fish, Chilled, Red Onion, Cilantro, Citrus, House Seasoned Tortilla Chips

Brussels & Kale

Charred Brussel Sprouts, Wilted Kale, Bacon, Balsamic Drizzle

Saint Andre's Fromage

Baked Triple Cream Cheese, Roasted Garlic, Sliced Baguettes, Balsamic Reduction, Honeycomb

Chilled Seafood (+15.00 per person)

Pacific Oysters, Clams, Scallop Ceviche, Prawns, Jonah Crab Claws, Maine Lobster

Vegetarian Plate Selections

Toasted Farro Risotto

Wild Mushrooms, English Peas, Shaved Parmesan

Roasted Tomato Pasta

Fennel, Pappardelle Pasta, Pine Nut Gremolata

Ricotta Gnocchi

Sage Brown Butter Sauce, Maitake Mushrooms

Chef's Seasonal Risotto

Vegetables

Wild Mushroom Ravioli

Truffle Cream Sauce, Feta Cheese, Micro Greens

Vegan Options Available

Chef Inspired Dish

Children's Meals

\$25++ PER PERSON

Choice of ONE to offer to guests 12 and under

All Entrees Served With a Fresh Fruit Cup

Chicken Strips

served with French Fries

Rigatoni with Marinara

served with Garlic Bread

Grilled Chicken with Broccoli

served with Mashed Potatoes

Vendor Meals

\$35++ PER PERSON

Vendors will receive:

First Course Salad

Vegetarian Entree

Non-Alcoholic Beverages

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

Hosted Bar Packages

Premium Hosted

Ketel One, Grey Goose, Hendrick's, Patron,
Casamigos, Tres Anos Anejo, Maker's Mark,
Crown Royal, Knob Creek, Woodford Reserve,
Gentleman Jack, Macallan, Johnny Walker Black,
Hennessy,

Also Includes Call, Well & Soft Bar options

\$12++ per drink -OR-

One Hour - \$26++ per person

Two Hours - \$34++ per person

Three Hours - \$42++ per person

Four Hours - \$50++ per person

Call Hosted

Titos, Bacardi, Captain Morgan, Malibu,
Herradura, Jack Daniels, Jameson, Seagram's
Seven, Canadian Club, Bulleit, Johnny Walker
Red, Glenevit, Tanqueray, Bombay Sapphire,
Also includes Well & Soft Bar options

\$10++ per drink -OR-

One Hour - \$24++ per person

Two Hours - \$32++ per person

Three Hours - \$40++ per person

Four Hours - \$48++ per person

Well Hosted

Well Gin, Vodka, Rum, Bourbon,
Scotch, Tequila

Also includes Soft Bar options

\$8++ per drink -OR-

One Hour - \$20++ per person

Two Hours - \$28++ per person

Three Hours - \$36++ per person

Four Hours - \$44++ per person

Soft Hosted

House Wines, Draft & Select
Bottled/Canned Beers, House
Champagne, Soft Drinks & Mineral Water

\$8++ per drink -OR-

One Hour - \$16++ per person

Two Hours - \$24++ per person

Three Hours - \$32++ per person

Four Hours - \$40++ per person

Upgraded Canyons Private Label Wine:

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

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 judgement, appears intoxicated.

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

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

Cash Bar

Premium

Ketel One, Grey Goose, Hendrick's, Patron, Casamigos, Tres Anos Anejo, Maker's Mark, Crown Royal, Knob Creek, Woodford Reserve, Gentleman Jack, Macallan, Johnny Walker Black, Hennessy

\$12++ per drink

Well

Well Gin, Vodka, Rum, Bourbon, Scotch, Tequila

\$8++ per drink

Call

Titos, Bacardi, Captain Morgan, Malibu, Herradura, Jack Daniels, Jameson, Seagram's Seven, Canadian Club, Bulleit, Johnny Walker Red, Glenevit, Tanqueray, Bombay Sapphire

\$10++ per drink

House Wine & Beer

House Wines, Draft & Select Bottled/Canned Beers, House Champagne

\$8++ per drink

Bottled/Canned Beer Selections

Coors Light
Corona
Michelob Ultra
Stella Artois
Modelo
Blue Moon
Stone IPA
Ballast Point Sculpin
Firestone 805
Karl Strauss Red Trolley

Corkage Fee - \$20++ per bottle

All wine must 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

The Crossings at Carlsbad does not permit outside Liquor or Beer

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

Food & Beverage Package Enhancements

Premium Bread Service

Artesian Bread with Butter,
Olive Oil & Balsamic Vinegar

\$5.00++ per person

Champagne Welcome

Tray passed champagne
upon guest arrival

\$6.00++ per person

Dessert Bar

Choice of 4 Dessert Options:
Cookies, Brownies, Traditional Donuts,
Donut Bites, Dessert Squares or Cake Pops

\$6.00++ per person

Berries in Champagne Glass

Strawberries, Raspberries or Blackberries
floating in your champagne flute

\$2.00++ per person

Premium Dessert Bar

Choice of 2 Dessert Options:
Specialty Sugar Cookies, Cupcakes,
Mini Pies & Tarts or Eclairs

\$9.00++ per person

Premium Ceremony Site Beverage Station

Choice of: Iced Tea & Lemonade
or Seasonal Infused Water

\$4.00++ per person

Personalized Chocolates

Chocolate with your name on them!
Based upon market price

Wine Service with Dinner

One glass of red or white wine per person

House Banquet Wine

\$8.00++ per glass

Canyons Private Label

\$10.00++ per glass

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Late Night Snacks

Ice Cream Sundae Bar

Vanilla, Chocolate, Strawberry Ice Cream
Accompanied with Assorted Candies & Nuts,
Whipped Cream, Chocolate Sauce, & Caramel

\$10.00++ per person

Fresh Donut Display

House Fried Donuts
Accompanied with Chef Selected
Flavors & Toppings

\$10.00++ per person

French Fry Bar

Fries: (Select 3)

Classic French Fries, Sweet Potato Fries, Truffle
Fries, Garlic Parmesan Fries, Tater Tots
Accompanied with Assorted Dipping Sauces

\$12.00++ per person

Chips & Dip

House Tortilla Chips, Red Salsa, Green Salsa,
Guacamole, Spicy Cheese Sauce, Pico De Gallo,
Jalapenos, Cilantro & Onions, Creme Fraiche

\$10.00++ per person

Flatbread Station

Select 3:

Butcher Block: Pepperoni, Salami, Prosciutto,
Mozzarella, Parmesan, Roasted Tomato Sauce

BBQ Pork: Slow Roasted Pork, Cheddar Cheese,
Pickled Red Onion, Cilantro, House BBQ Sauce

Margherita: Thin Sliced Heirloom Tomatoes, Fresh
Basil, Mozzarella, Parmesan, Roasted Tomato Sauce

Grilled Chicken: Artichoke Hearts, Spinach,
Everything Spice, 3 Cheese Bechamel Sauce

Fig & Prosciutto: Granny Smith Apples, Caramelized
Onions, Brie, Balsamic Glaze, Red Wine Fig Spread

Buffalo Chicken: Fried Chicken Tossed in Buffalo,
Celery, Carrot Ribbon, Blue Cheese Sauce

\$18.00++ per person

Gourmet Slider Station

Select 3:

Short Rib: Braised Short Rib, Horseradish Cream,
Pickled Red Onion, Brioche

Crossings: 4oz Patty, Brie, Bacon Jam, Lettuce,
Tomato, Pickle, Brioche

BBQ Pork: Slow Roasted Pork, Apple Slaw, Fried
Onions, Brioche

Grilled Cheese: Provolone, Fig Jam, Sourdough

Lobster Roll: Lobster & Crab, Cherry Tomatoes, Old
Bay Aioli, Brioche

Fried Chicken: Fried Chicken Tossed in Buffalo Sauce,
Carrot Celery Slaw, Blue Cheese Aioli, Brioche

\$25.00++ per person

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

Design & Decor Package Enhancements

Specialty Linen

Please Contact Your Coordinator for Upgraded Linen Options

\$10.00++ per person

Uplighting

Uplights are a Great Way To Add A Pop Of Color To Your Wedding!

\$20.00++ per light

Lawn Games

Cornhole, Giant Jenga, Giant Connect 4

\$50.00++ per game

Designer Dance Floor

Black and White, All Black, or All White

Price Dependent Upon Size

Charger Plates

Choice of: Gold or Silver

\$3.00++ per person

Additional Colors Available Upon Request

Desert Sand

Chiavari Chairs

\$9.00++ per person

Additional Colors Available at Market Price

Valet Service

Parking is Available and is Free Of Charge. Valet Parking can be Arranged at an Additional Fee

Price Dependent on Guest Count and Duration of the Event

Screen & Projector

Add a personal touch to your wedding with a slideshow of photos or video!

\$200.00++ Per Screen

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

Vendor Collection

Photographers

Heather Elise Photography

858.663.7223

www.heatherelisephotography.com

Meurer Image

760.805.1519

www.meurerimage.com

Jamielyn Photography

951.414.9613

www.jamielyncraftphotography.com

Florists

Whimsey Florals

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/>

SoCal Photobus

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

Starlight Photobooth

619.940.5565.

www.starlightphotobooth.com

Videographers

Allison Karlyn Films

(951) 837-3834

Ryan Films San Diego

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

Entertainment

My DJ's

<https://mydjs.net/>

Extreme DJ's

www.extremedjservice.com

Still Listening Productions

www.stilllisteningproductions.com

The Groove

<http://www.thegroove.pro>

Vendor Collection

Rentals

Concepts Event Design

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

Raphaels Party Rentals

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

Ara's Party Rentals

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

Bright Event Rentals

<https://bright.com/>

Hotel Partners

Westin/Sheraton

760.827.2800

Grand Pacific Palisades

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

Carlsbad Inn Beach Resort

<https://carlsbadinn.com/>

West Inn

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

Fairfield Inn & Suites

760.579.0155

Design & Decor

Forever Enchanted Events

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

Paper Scissors Print

<https://paperscissorsprint.com/>

Brilliant Event Lighting

<https://brillianteventlighting.com/>

Mad Love Collective

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

Cake & Desserts

VG Donuts & Bakery

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

Cute Cakes

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

The Perfect Look

Blo Dry Bar

760 585 2155

<https://blomedry.com/locations/blomedia-carlsbad/>

The Bustle Del Mar

858-523-9254

<https://www.thebustledelmar.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 100 guests or in the event that The Crossings at Carlsbad seems fit.

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 the contract is subject to any circumstances making it illegal or impossible to provide or use The Crossings at Carlsbad, such as acts of God, war, terrorism, government regulations, disaster, civil disorder, curtailment of transportation facilities, strikes, lockouts, or labor disputes, inability to obtain labor or materials or reasonable substitutes therefore or other conditions beyond the reasonable control of The Crossings. The Crossings may terminate this contract by providing written notice. In the event of inclement weather, every effort will be made to secure indoor back up space but cannot be guaranteed.

Information & Policies

GETTING READY:

The Crossings at Carlsbad 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.

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 diagram, timeline, ceremony details, as well as payments, event recommendations needed and any questions that may arise. This is not a full coordination service. 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.

