



CROSSCREEK GOLF CLUB
2022 WEDDING
GUIDE





CONGRATULATIONS!



Cross Creek offers one of the most picturesque outdoor venues in all of the Temecula Valley. Cross Creek offers a beautiful surrounding for you and your loved ones to celebrate your "I do's."

With breathtaking views of Old Oaks, Sycamore trees and rippling creeks of this secluded venue, the golf course creates a classy and serene setting that will be unforgettable for you as well as your guests.

Designed to be the ultimate in casually elegant weddings, Cross Creek can accommodate both intimate and large outdoor weddings and receptions at the most reasonable of prices.

CEREMONY PACKAGE

Private Use of Our Tranquil Ceremony Space

200 White Garden Chairs

Shuttle Golf Carts

One Hour Rehearsal

Use of Bridal Room

Use of Arch

Day of wedding coordinator

Full Day Coordination of Timeline, Day Of Coordination of Vendors,

Set Up of: Favors, All Signage & Décor

WITH RECEPTION INCLUDED

WITHOUT RECEPTION \$1,500

VENUE RENTAL

Monday-Thursday

\$2500

Friday-Sunday

\$3000

INCLUDES VENUE SPACE FOR 5 HOURS

TABLES

WHITE PADDED CHAIRS



RECEPTION PACKAGES

Inclusions

Ceremony
Day of Coordinator
Reception for 5 Hours
Catering
All Tables and Wooden Padded Chairs
House Linens
Market Lights or White Canopy
Cake & Gift Table
Dance Floor
Two Couches & Fire Pit
Bridal Room
Bartenders
Two Heaters
Set Up & Tear Down

\$98 PP



CATERING

2 Hors D'Oeuvres, 2 Breads, 1 Salad, 1 Entrée, 2 Sides

HORS D'OEUVRES

- 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 (grape tomato, fresh mozzarella on a skewer garnished with basil & balsamic)
- Chicken satay sticks with a Thai peanut sauce
- Deep fried cheese raviolis with a marinara sauce
- Grilled Italian sausage and provolone with dijon mustard

BREAD

- Baguette
- Honey Whole Wheat
- Multi Grain
- Sourdough
- Rustic Italian
- Focaccia, Ciabatta, Hawaiian, White



CATERING

2 Hors D'Oeuvres, 1 Entrée, 2 Sides, 1 Salad, 2 Breads

SALAD

- Classic Caesar
- Spring mix with goat cheese, sundried tomatoes, chives, croutons and balsamic vinaigrette
- Spring mix with feta cheese, candied walnuts, dried cranberries and raspberry vinaigrette
- Romaine and iceberg with cucumber, black olives, red onion, tomatoes and choice of dressing
- Romaine with corn, kidney beans, tortilla strips, quiesce fresco and cilantro ranch dressing

SIDES

- Assorted grilled vegetables
- Asparagus topped with shaved parmesan
- Sautéed green beans and baby carrots
- Baked gourmet macaroni and cheese
- Garlic smashed potatoes
- Roasted red potatoes
- Wild rice pilaf with caramelized mushrooms
- Pasta al Pomodoro (penne, fresh basil, tomatoes, garlic and olive oil)



CATERING

2 Hors D'Oeuvres, 1 Entrée, 2 Sides, 1 Salad, 2 Breads

ENTREES (Choice of 2 options/1 per person)

- 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



Pricing Subject to 15% Gratuity & Current Sales Tax

BAR PACKAGES

Host by Consumption

Domestic Beer \$5

Import Beer \$6

House Wine \$7

Premium Wine \$8

House Cocktails \$5

Call Cocktails \$7

Premium Cocktails \$9

Host by the Hour

Hours	Beer & Wine	Call	Premium
One	\$14	\$18	\$22
Two	\$16	\$22	\$26
Three	\$18	\$26	\$30
Four	\$20	\$30	\$34
Five	\$22	\$34	\$38

UPGRADES

Arch Draping: \$25

Arch Floral Décor: \$50

Cash Bar Set Up Fee: \$250

Signature Drinks: Varies

Extra Hour: \$300

Upgraded Fruitwood Chairs: \$2 Per Person

Your Own Caterer: \$70.00 Per Person

Inquire on additional upgrades



PREFERRED VENDORS

Photography



Easton Studios
Nancy Easton
42571 Swoboda Ct. Temecula, CA 92592
(913)710-6358
www.eastonstudios.com

Bakery



The Cake Cottage
Susan Carberry
39429 Los Alamos Rd Suite D Murrieta, California 92563
Phone: (951)600-4773
Email: cakecottage@hotmail.com

DJ, Photobooth & Lighting



Memory Makers Entertainment Services
Christopher Lee
2922 E. Chapman Ave. Suite #202 Orange Ca 92869
(714)202-3607
www.memmak.com

Florist



The Bloom Shoppe
42010 Delmonte St. Temecula, CA 92591
(951) 694-0585
www.thebloomshoppe.com

Transportation



Stryder Transportation
Jodee Morgenroth
(951)693-0242
www.gostryder.com

Rentals



Rustic Rentals
Jennifer & Chris
26305 Jefferson Ave #A, Murrieta, CA 92562
www.rustic-events.com

GENERAL INFORMATION

DEPOSITS & POLICIES

A signed contract and non-refundable deposit, which is applied to your invoice total, is required to reserve your event date. The amount of the deposit is equal to at least 25% of the food & beverage minimum expenditure. An additional deposit of 50% will also be due 6 months prior to your event date. The remaining final balance will be due fourteen (14) days prior to your event date along with a confirmed guest count. The attendance figure you provide by that date will not be subject to reduction. Personal checks cannot be accepted as final payment or if your event is within thirty (30) days.

PRICING, SERVICE CHARGE & TAX

Prices are subject to a 15% gratuity and Sales Tax at the current rate at the time of your event.

Menu prices cannot be guaranteed until 90 days prior to your event. Prices and packages are subject to change without notice. Cross Creek Golf Club reserves the right to host multiple events on any given day.

MINIMUMS

All events are required to meet our minimum food and beverage expenditure, which varies on seasonality and days of the week. Venue minimums do not include service charge, sales tax, or any extra rental items.

FOOD & BEVERAGE

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our vendor can create for your event. And are subject to change without notice. Vendor meals are available at a discounted package price at \$35.

All displayed food items can be made available for up to one (1) hour during your event. After this time, the food must be pulled and disposed of for health safety. All food produced at Cross Creek Golf Club must be consumed on property and cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer, wine, champagne, is brought onto the premises, it will be confiscated and a fee of \$500 may be applied to your final invoice.

LIABILITY

CCGC is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located on the venue property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative.

