

Weddings & Special Events *at Calvert Crossing*



Where every occasion is a special event



Reception Package

The Ballroom - Capacity 175 Guests

- » Ballroom and Outside Patio (up to 4 hours)
- » All Set-Up and Break Down of Tables and Chairs
- » Hardwood Dance Floor
- » Floor-Length White Tablecloths
- » Guest Book Table, Two Easels, Mirror Centerpieces & Votive Holders
- » Audio and Video Amenities
Video Projector, Retractable Screen, and Wireless Microphone with Audio
- » Friday Entry at 8 AM to Decorate
- » Discounted Golf Fees



Breakfast

Minimum of 25 guests

Includes Regular and Decaffeinated Coffee, Orange Juice, and Water

Continental Breakfast Buffet

» Freshly Baked Assorted Muffins and Pastries,
Chilled Sliced Fruit, and Yogurt with Granola

Hot Breakfast Buffet

» Scrambled Eggs, Crispy Bacon and Sausage
Patties, Pancakes with Maple Syrup, Freshly
Assorted Muffins, and Chilled Sliced Fruit

All prices are subject to 10.44% tax rate and 20% gratuity

Please inform your server if you or anyone in your party has a food allergy or dietary need.



Hors D'Oeuvres

Minimum of 25 guests

Includes Water, Sweet Tea, and Unsweet Tea

Fried Chicken Bites

Fried Catfish Bites

Meatballs with Marinara Sauce

Jambalaya

Deviled Eggs

Corn Dip with Chips

Spinach Dip with Chips

Buffalo Chicken Dip with Chips

Bean Dip with Chips

Salsa with Chips

All prices are subject to 10.44% tax rate and 20% gratuity

Please inform your server if you or anyone in your party has a food allergy or dietary need.



Food Stations

Minimum of 25 guests

Includes Water, Sweet Tea, and Unsweet Tea

Cheese and Crudité Display

- » Mozzarella and Feta Cheese Cubes, Vegetable Crudité, Tzatziki Dip, Black and Green Olives, with Grapes and Apple Slices

Charcuterie Display

- » Mozzarella and Feta Cheese Cubes, Vegetable Crudité, Assorted Meats, Tzatziki Dip, Black and Green Olives, with Grapes and Apple Slices

Hummus Display

- » Plain, Roasted Garlic, and Roasted Red Pepper Chickpea Hummus, Vegetable Crudité, and Pita Chips

All prices are subject to 10.44% tax rate and 20% gratuity

Please inform your server if you or anyone in your party has a food allergy or dietary need.

Food Stations

Minimum of 25 guests

Includes Water, Sweet Tea, and Unsweet Tea

Baked Potato Bar

- » Baked Russet Potatoes with Butter, Sour Cream, Shredded Cheddar Cheese, Crispy Bacon, and Chopped Green Onions
- » Sweet Potatoes with Butter and Brown Sugar

Build-Your-Own Fajita Bowl

- » Seasoned Grilled Chicken, Steak, Lettuce, Tomato, Pico de Gallo, Salsa, and Spanish Rice

Slider Bar with French Fries (Choice of One)

- » Pulled Pork or Chicken Sliders with Barbecue Sauce and Coleslaw
- » Ham and Cheese with Lettuce and Tomato

All prices are subject to 10.44% tax rate and 20% gratuity

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Dinner Buffet

Minimum of 25 guests

Includes Water, Sweet Tea, Unsweet Tea, and Dinner Rolls

Salad - Choice of One

Mixed Green Salad

Caesar Salad

Pasta Salad

Entrées - Choice of Two

Fried Chicken

Baked Chicken

Chicken Alfredo

Fried Porkchops

Hamburger Steak

Roast Beef

Shrimp Fettuccini

Shrimp Étouffée

Fried Catfish

Blackened Catfish

All prices are subject to 10.44% tax rate and 20% gratuity

Please inform your server if you or anyone in your party

has a food allergy or dietary need.

Dinner Buffet, cont'd

Minimum of 25 guests

Includes Water, Sweet Tea, Unsweet Tea, and Dinner Rolls

Sides - Choice of Two

Mashed Potatoes

Twice Baked Potato Casserole

Roasted Red Potatoes

Potato Salad

Sweet Potato Patties

Macaroni and Cheese

Yellow Rice

Dirty Rice

Corn Casserole

Broccoli and Rice Casserole

Green Beans with Bacon

Green Bean Casserole

Glazed Baby Carrots

Vegetable Medley

Roasted Zucchini with Onion and Peppers

Roasted Zucchini and Squash

All prices are subject to 10.44% tax rate and 20% gratuity

Please inform your server if you or anyone in your party has a food allergy or dietary need.

Dessert Station



Minimum of 25 guests

Chocolate Chip Cookies

Brownies

Lemon Bars

Cheesecake - New York Style, Chocolate Swirl, Strawberry Swirl, or Lemon Swirl

Banana Pudding

Peach Cobbler with Vanilla Ice Cream

Cannoli Dip with Waffle Cone Chips

Hot Cocoa Bar with Hot Chocolate, Mini Marshmallows, and Whipped Cream

Ice Cream Sundae Bar with Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel with Whipped Cream, Chopped Nuts, Sprinkles, and Maraschino Cherries

All prices are subject to 10.44% tax rate and 20% gratuity

Please inform your server if you or anyone in your party has a food allergy or dietary need.

Bar Menu & Policies

Staffing

Bartenders - \$150 for up to 4 hours

Additional hours are \$50 each

Fee includes setup, fruit, mixers, cups, napkins, etc.

Beverage Bar Options

Open Bar - where guests can order any drink at the bar, and you'll have to pick up the tab when the event is over

Cash Bar - where guests can order any drink at the bar, and the guests buy their own drinks

Alcoholic Beverages

Domestic Beer

Import Beer

House Wine

Call Brands

Premium Brands

Non-Alcoholic Beverages

Sodas

Iced Tea

Bottled Water

Our Policies

Deposits

Booking deposit is due upon contract to hold your chosen calendar date for the wedding and reception.

The deposit is non-refundable and will be credited toward your final balance.

Security

Security guards are required for any event with 100 or more attendees. Security personnel can be secured by calling the West Monroe Police Department at 318-396-2722.

Cleaning Fees

If extensive cleaning is required due to foreign substances, décor, or food, additional charges may be assessed for professional cleaning services.

No glitter, paint, sand, confetti, flame candles (LED candles are allowed) or any other messy substance is allowed within the banquet space or its surrounding facilities.

Our Policies, cont'd

Outside Vendors

Guests may bring in any of the following from their own vendors at no charge: DJ's or bands, florists, cake, photographers, specialty linens, chairs, tables, furniture, staging, lighting, or other equipment. All outside rentals must be delivered, set up, broken down, and picked up at your expense.

Calvert Crossing does not offer staffing for additional room setup or decorating.

Guest Liability

All hosts renting our facility are responsible for the conduct of their guests for the entire duration of the event, including setup times and departure. Any unacceptable behavior will be dealt with by security personnel immediately. No outside alcohol or drugs are allowed on property for any reason.

Calvert Crossing is not responsible for stolen property or damage to items and vehicles in the building, surrounding facilities, and parking lot.

Our Policies, cont'd

Event Payment

Any remaining balances or estimates for the total of your event must be paid in full a minimum of (10) days before, if paying by check, and (7) days if paying via credit card. In the event of a “running tab” or an “as consumed” bar, you will be presented with a bill immediately following the conclusion of your event. Any overpayment will be reimbursed to the host via business check within 7-14 business days.

Taxes & Fees

All events are subject to 10.44% sales tax on all taxable items. All tax-exempt groups must provide the official paperwork on file.

All food and beverage sales are subject to 20% gratuity.

Alcohol Policy

Due to ATC Policy, alcohol must be provided and served by Calvert Crossing Staff only. No alcohol may leave the premises whatsoever at any time.



Calvert Crossing Golf Club

515 Hodge Watson Road
Calhoun, Louisiana 71225
www.calvertgolfclub.com

For more information on how to book your
wedding or event,
please contact Jessica Little at
318.397.0064 or email JLittle@Troon.com