

WEDDINGS





BOOKING YOUR WEDDING

Thank you for your consideration! Our event manager, Alexis, would love to meet with you to schedule a site visit and to answer all of your questions. Please contact her at (208) 514 - 4343 or events@cranecreekcc.com.

After your informative venue tour, she will then put together a proposal/contract for you which will outline your timeline, package selection, and costs.

TO HOLD A DATE

You must have an active club membership or a current club member to sponsor your event in order to reserve a date. The member holding the reservation must be in good standing with the club. A signed contract and non-refundable deposit of \$2,000 are required to hold your desired date.

A date is ONLY confirmed with a signed contract and deposit.

TO MAKE A PAYMENT

For your wedding, please make your check out to: Crane Creek Country Club. Either mail or drop off your payment to our Administration Office at:

Crane Creek Country Club 500 W Curling Dr Boise, ID 83702

Your deposit can be paid with a personal check or credit card (2.5% service fee applies to all credit card payments). The Final payment in full of the remaining balance must be received at a minimum of one week prior to the date of the event. You can NOT reduce the guest count after your final payment. Your final payment must be paid by check, credit card or cash. All payments are non-refundable.

VENUE CAPACITY

BANQUET ROOM	80 (Dining Chairs) 100 (Banquet Chairs
MAIN DINING ROOM	90 (Dining Chairs & No Dance Floor) 75 (Dining Chairs WITH Dance Floor) 160 (Banquet Chairs & No Dance Floor) 120 (Banquet Chairs WITH Dance Floor)
TERRACE	60 (Terrace Chairs)
19TH HOLE	40 (Dining Chairs) 50 (Banquet Chairs)
POOL DECK	150 (Banquet Chairs) 100 (Pool Chairs)

MINIMUM WEDDING GUARENTEE

All minimums below include both the Main Dining Room & Banquet Room. Minimums guarentee both rooms for 5 hours. The minimums below are for receptions ONLY. Weddings larger than 150 guests will require additional rooms.

Additional rooms can be added for subsequent fees. See details on next page.

AUGUST & DECEMBER 50 - 150 PERSON WEDDING

FRIDAY & SATURDAY	\$10,000
SUNDAY - THURSDAY	\$8,000

ALL OTHER MONTHS

50 - 150 PERSON WEDDING

FRIDAY & SATURDAY	\$8,000
SUNDAY - THURSDAY	\$7,000

Minimums are priced for 2023. Minimums are subject to change. A minimum guarantee is a minimum amount that needs to be spent which includes, rental, food & beverage, tax, and service charge.

ADDITIONAL ROOM RENTAL

All minimums on the previous page include both the Main Dining Room & Banquet Room. Fees for ceremonies on the golf course, pool deck or elsewhere on the club premises are stated on the next page. The fees below are for reception ONLY.

TERRACE	\$500
POOL DECK	\$5,000 (during pool season) \$800 (during non-pool season)
19TH HOLE	\$3,000 (closures of 19th Hole are contingent on the House Committee's approval)



CEREMONY ADD ON

Crane Creek is happy to host your ceremony. Ceremony fees will depend on the location and season of your event. Ceremony fees are in addition to any reception package. Ceremony fees are only applied if it requires the use of a space not already reserved for your reception.

TERRACE	\$500
POOL DECK	\$5,000 (during pool season) \$800 (during non-pool season)
GOLF COURSE	\$1,000 (during golf season) \$500 (during non-golf season)
DRIVING RANGE	\$500 (during golf season) \$200 (during non-golf season)









Includes: 4.5 hours of premium bar service, passed appetizers, plated meal service, champagne toast for head table, gourmet coffee & tea station, house dining/banquet chairs, house white linens, house napkins (assortment of colors available), wedding suites in locker rooms (includes light snacks and bottle of champagne per suite), bartenders, servers, parking and cake service.

Pre-event services include: floor plan, menu tasting, and a dedicated Event Manager.

*Day Coordinator not included.

PACKAGE PRICE - \$112 PER PERSON

1 HORS D'OEUVRES

THREE passed appetizers from the selections on page 20.



(2) SALAD

Choice of ONE, accompanied with freshly baked bread and butter

HOUSE SALAD

Mixed greens, carrots, cucumbers, and tomatoes served with House-made vinaigrette on the side

TRADITIONAL CAESAR SALAD

Tossed Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar Dressing

POACHED PEAR SALAD (+ \$5.00 per person) — Poached Pear on Bibb Lettuce, Gorgonzola Cheese, Raspberries, Oranges and Candied Pecans Served with Balsamic Vinaigrette

(3) ENTREES

Choice of TWO entrees (vegetarian & vegan options automatically included). All entrees are served with a chef's selection of starch & seasonal vegetables

HERB ROASTED CHICKEN (GF)

Marinated with Balsamic Vinegar, Dijon, Honey, Lemon and Garlic, Pan Seared and Topped with Herbed Chicken Broth

CHICKEN PICCATA

Lightly Breaded Chicken Breast Sauteed with White Wine, Butter, Lemon, with Artichokes and Capers

SALMON FILET (GF)

Roasted Salmon Served with a Beurre Blanc Sauce

GRILLED HALIBUT (GF)

Served with Lemon Citrus Beurre Blanc Sauce

FILET MIGNON (GF)

6oz Pan Seared Double "R" Ranch Signature Beef Tenderloin

EGGPLANT NAPOLEON (VEGETARIAN)

Lightly Breaded Rounds of Eggplant Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper and Sautéed Spinach Topped with a Roasted Tomato Sauce and Shaved Parmesan, Provolone, and Swiss Cheese, Served with Linguine Pasta

GRILLED CAULIFLOWER STEAK (GF, VEGAN)

With Sea Salt, Olive Oil, Paprika and Red Pepper Flakes Served on Pinto Beans, Sauteed with Spinach, Red and Yellow Pepper





Includes: 4.5 hours of premium bar service, passed appetizers, plated meal service, a late night snack, champagne toast for head table, gourmet coffee & tea station, house dining/banquet chairs, house white linens, house napkins (assortment of colors available), wedding suites in the locker rooms (includes light snacks and bottle of champagne per suite), bartenders, servers, parking and cake service.

Pre-event services include: floor plan, menu tasting, and a dedicated Event Manager.

*Day Coordinator not included.

PACKAGE PRICE - \$121 PER PERSON

1 HORS D'OEUVRES

FOUR passed appetizers from the selections on page 20.



(2) SALAD

Choice of ONE, accompanied with freshly baked bread and butter

HOUSE SALAD

Mixed greens, carrots, cucumbers, and tomatoes served with House-made vinaigrette on the side

TRADITIONAL CAESAR SALAD

Tossed Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar Dressing

POACHED PEAR SALAD (+ \$5.00 per person) — Poached Pear on Bibb Lettuce, Gorgonzola Cheese, Raspberries, Oranges and Candied Pecans Served with Balsamic Vinaigrette

3 ENTREES

Choose TWO Entrees to be served as ONE Duo Plate (vegetarian & vegan options automatically included). All entrees are served with chef's selection of starch & seasonal vegetables.

HERB ROASTED CHICKEN (GF)

Marinated with Balsamic Vinegar, Dijon, Honey, Lemon and Garlic, Pan Seared and Topped with Herbed Chicken Broth

CHICKEN PICCATA

Lightly Breaded Chicken Breast Sauteed with White Wine, Butter, Lemon, with Artichokes and Capers

SALMON FILET (GF)

Roasted Salmon Served with a Beurre Blanc Sauce

GRILLED HALIBUT (GF)

Served with Lemon Citrus Beurre Blanc Sauce

FILET MIGNON (GF)

6oz Pan Seared Double "R" Ranch Signature Beef Tenderloin

LOBSTER (+ \$5.00 PER PERSON)

10oz Lobster Tail

EGGPLANT NAPOLEON (VEGETARIAN)

Lightly Breaded Rounds of Eggplant Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper and Sautéed Spinach Topped with a Roasted Tomato Sauce and Shaved Parmesan, Provolone, and Swiss Cheese, Served with Linguine Pasta

GRILLED CAULIFLOWER STEAK (GF, VEGAN)

With Sea Salt, Olive Oil, Paprika and Red Pepper Flakes Served on Pinto Beans, Sauteed with Spinach, Red and Yellow Pepper

(4) LATE NIGHT STATION

Choice of One selections on page 19.





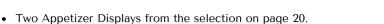
Includes: 4.5 hours of premium bar service, passed and station appetizers, wine pour with dinner, pasta course, plated meal service, a late night snack, champagne toast for head table, deluxe coffee & tea station served with a fresh fruit display, house dining/banquet chairs, house white linens, house napkins (assortment of colors available), wedding suites in the locker rooms (includes light snacks and bottle of champagne per suite), bartenders, servers, parking and cake service.

Pre-event services include: floor plan, menu tasting, and a dedicated Event Manager.

*Day Coordinator not included.

PACKAGE PRICE - \$159 PER PERSON

1 HORS D'OEUVRES





PASTA COURSE

Choice of Beef Bolognese or Fettuccine Alfredo

3 SALAD

Choice of ONE, accompanied with freshly baked bread and butter

Two passed appetizers from the selections on page 20.

HOUSE SALAD

Mixed greens, carrots, cucumbers, and tomatoes served with House-made vinaigrette on the side

TRADITIONAL CAESAR SALAD

Tossed Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar Dressing

POACHED PEAR SALAD (+ \$5.00 per person) — Poached Pear on Bibb Lettuce, Gorgonzola Cheese, Raspberries, Oranges and Candied Pecans Served with Balsamic Vinaigrette

(4) ENTREES

Choose TWO Entrees to be served as ONE Duo Plate (vegetarian & vegan options automatically included). All entrees are served with chef's selection of starch & seasonal vegetables.

HERB ROASTED CHICKEN (GF)

Marinated with Balsamic Vinegar, Dijon, Honey, Lemon and Garlic, Pan Seared and Topped with Herbed Chicken Broth

CHICKEN PICCATA

Lightly Breaded Chicken Breast Sauteed with White Wine, Butter, Lemon, with Artichokes and Capers

SALMON FILET (GF)

Roasted Salmon Served with a Beurre Blanc Sauce

GRILLED HALIBUT (GF)

Served with Lemon Citrus Beurre Blanc Sauce

FILET MIGNON (GF)

6oz Pan Seared Double "R" Ranch Signature Beef Tenderloin

LOBSTER (+ \$5.00 PER PERSON)

10oz Lobster Tail

EGGPLANT NAPOLEON (VEGETARIAN)

Lightly Breaded Rounds of Eggplant Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper and Sautéed Spinach Topped with a Roasted Tomato Sauce and Shaved Parmesan, Provolone, and Swiss Cheese, Served with Linguine Pasta

GRILLED CAULIFLOWER STEAK (GF, VEGAN)

With Sea Salt, Olive Oil, Paprika and Red Pepper Flakes Served on Pinto Beans, Sauteed with Spinach, Red and Yellow Pepper

5 LATE NIGHT STATION



COFFEE STATION

Choice of One selections on page 19.

Deluxe coffee and tea station with fresh fruit display.





Includes: 4.5 hours of premium bar service, passed appetizers, buffet dinner service, champagne toast for head table, gourmet coffee & tea station, house dining/banquet chairs, house white linens, house napkins (assortment of colors available), wedding suites in the locker rooms (includes light snacks and bottle of champagne per suite), parking and cake service.

Pre-event services include: floor plan, menu tasting, and a dedicated Event Manager.

*Day Coordinator not included.

PACKAGE PRICE - \$118 PER PERSON





• Two passed appetizers from the selections on page 20.

BUFFET INCLUDES:

SALAD STATION WITH BREAD

ONE BEEF ENTREE (SELECT ONE)

- Carved Beef Tenderloin with Demi-Glace
- Prime Rib with Au jus and Creamy Horshradish

ONE FISH ENTREE (SELECT ONE)

- Roasted Crab Stuffed Salmon with Leek Sauce
- Roasted Salmon with Champagne Sauce

ONE CHICKEN ENTREE (SELECT ONE)

- Spinach, Mozzarella, and Prosciutto stuffed Chicken Breast with Mushroom Supreme
- Grilled Caprese Chicken

ONE POTATO DISH (SELECT ONE)

- Potatoes au Gratin
- Roasted Garlic Mashed Potatoes
- Horseradish Mashed Potatoes
- Loaded Mashed Potatoes

ALMOND AND WILD RICE PILAF

VEGETABLE MEDLEY

(3) COFFEE & TEA STATION





ENHANCEMENTS

MINIMUM ORDER - 50 GUESTS

APPETIZER DISPLAYS

Two selections included in Versailles packages. Minimum of 50 guests for Crane & Grand package add-on.

FRUIT, VEGETABLE AND HUMMUS DISPLAY......\$4.00 PER PERSON Assortment of Fresh Melons, Berries, Vegetables with Vegetable Ranch-Style Dip, House-made **Hummus and Pita Triangles** BAKED BRIE.....\$2.00 PER PERSON Topped with a Port Berry Compote served with assortment of crackers CHARCUTERIE DISPLAY.....\$8.00 PER PERSON A fine assortment of Domestic and Artesian Cheeses, Sliced Meats and Crackers ANTIPASTO DISPLAY......\$7.00 PER PERSON An assortment of Olives, Marinated Mushrooms, Cherry Peppers, Artichoke Hearts, Roasted Red Peppers, Salami, Provolone Cheese, Prosciutto and Tomatoes GOURMET VEGETABLE DISPLAY.....\$5.00 PER PERSON Assorted Baby Vegetables, Grilled Asparagus, Haricot Verts, Grilled Mushrooms, Roasted Red Peppers, Creamy Garlic Herbed Aioli SEAFOOD DISPLAY.....\$20.00 PER PERSON Jumbo Golf Shrimp and Raw Oysters on Ice Served with Lobster, Cocktail Sauce, Mignonette Sauce, and an Ice Sculpture (design of your choosing) Total of 3 pieces per person SHRIMP DISPLAY.....\$8.00 PER PERSON Jumbo Golf Shrimp Served on Ice Served with Lemon and Cocktail Sauce Total of 2 pieces per person

SOUP COURSE ______\$5.00 PER PERSON

TOMATO BISQUE

TRADITIONAL ITALIAN WEDDING MINESTRONE

PASTA COURSE ______\$5.00 PER PERSON

BEEF BOLOGNESE

FETTUCCINE ALFREDO

Grated parmesan on the side

INTERMEZZO SORBET COURSE _____\$4.00 PER PERSON

CHOICE OF EITHER LEMON, STRAWBERRY OR RASPBERRY



DESSERTS

MINIATURE DESSERT BUFFETS

CHOICE OF THREE MINIATURES — \$12.00 PER PERSON CHOICE OF FIVE MINIATURES — \$14.00 PER PERSON

MINIATURE DESSERT SELECTIONS

STRAWBERRY SHORTCAKE TRIFLE

CHOCOLATE TORTE WITH RASPBERRY SAUCE

CHEESECAKE BITES

CRÈME BRULEE

LEMON BARS

COOKIE (REGULAR SIZE)

BROWNIE BITE

CHOCOLATE COVERED STRAWBERRIES

ASSORTED MOUSSE TARTLETS

DESSERT ACTION STATIONS

We do allow outside bakers or dessert vendors, for an additional fee of \$35 per dessert. We do not charge a fee the wedding cake or cake service.

*\$125 Chef Attendant Fee



LATE NIGHT MENU SELECTIONS

One selection included in Grand & Versailles packages. Minimum of 50 guests for Crane package add-on.

BLTA SLIDERS.....\$4.00 PER PERSON Bacon, Lettuce, Tomato, Avocado, and Aioli on a Brioche Roll One Slider per person SLIDER STATION.....\$5.00 PER PERSON Miniature All-beef Hamburgers with and without American Cheese. Served with Chopped Onions, Relish, Ketchup, Mustard and French Fries One Slider per person CHICKEN TENDERS AND FRIES......\$5.00 PER PERSON Fries, Ketchup, Barbeque Sauce and Ranch Dressing Two Tenders per person TACO BAR.....\$5.00 PER PERSON Fajita Beef and Chicken, Flour Tortillas, Lettuce, Tomatoes, Onions, Guacamole, Sour Cream and Salsa One Taco per person MINI DESSERT BUFFET......\$12.00 PER PERSON Select Three from the previous page. Total of 3 pieces per person

CHILDREN'S MENU

\$30.00 PER CHILD 12 & UNDER

Includes cake service and soft drink package

HAMBURGER AND FRENCH FRIES

With House Salad

CHICKEN FINGERS AND FRENCH FRIES

With House Salad



PASSED APPETIZERS

CHOOSE BELOW BASED ON SELECTED PACKAGE

STUFFED MUSHROOMS
Choice of Cheese or Sausag

SPRING ROLLS with Ginger Chicken

CRAB WONTONS with Ginger Soy Sauce

CHICKEN SATÉ

Pesto Cream, Teriyaki, Peanut, or BBQ

MEATBALLS

Swedish, Sweet and Sour, Italian or BBQ

PROSCIUTTO WRAPPED JUMBO PRAWNS.....+ \$1.00 PERSON Baked Prawns Wrapped in Prosciutto

BRUSCHETTA

with Balsamic Tomato Relish

JUMBO GULF SHRIMP

Cocktail Sauce and Lemons

PIN WHEELS

Choice of Turkey & Provolone, Roast beef with Roasted Red Peppers and Horseradish Aioli, Ham and Swiss, or Grilled Vegetables with Provolone and Pesto Aioli

BEEF CANAPÉ......+ \$4.50 PER PERSON Roasted Beef Tenderloin with Arugula and Truffle Chive Aioli

CAPRESE CROSTINI

Sliced Tomato, Fresh Mozzarella, and Basil

BACON WRAPPED SCALLOPS.....+ MKT PRICE PER PERSON Seared Sea Scallops

TRUFFLE RISOTTO BITES

Fried Breaded Truffle scented Risotto Bites

FRIED MACARONI AND CHEESE BITES

Homestyle Macaroni and Cheese, Breaded and Fried



PASSED APPETIZERS CONT.

SMOKED TROUT CROSTINI

Smoked Idaho Trout, Red Onion, Tomato, and Lemon Caper Cream Sauce on Rye Crostini

STUFFED APRICOTS

Goat Cheese and Lemon Stuffed Dried Apricots with toasted Almonds and Honey

GORGONZOLA FIGS

Wrapped in Prosciutto

MUSHROOM TARTLETS

Mushrooms and Goat Cheese filled Tartlets

WELLINGTON BITES...... + \$4.50 PER PERSON

Mushroom and Puff Pastry Pinwheel stuffed with Beef Tenderloin





STANDARD PREMIUM BAR

WINE

SYCAMORE LANE CHARDONNAY, KIM CRAWFORD SAUVIGNON BLANC, COPPOLA BIANCO PINOT GRIGIO, WHALE ROUTE ROSE, LA TERRE CABERNET & MERLOT, NATHAN GRAY CABERNET, DUNHAM THREE LEGGED BLEND, WILD HORSE PINOT NOIR, DURIGUTTI MALBEC

BEER

BUD LIGHT, GUINNESS NITRO, MICHELOB ULTRA, AND STELLA ARTOIS

VODKA

TITOS, KETEL ONE

BOURBON

BULLEIT BOURBON, MAKER'S MARK

WHISKEY

JACK DANIEL'S, CROWN ROYAL

SCOTCH

JOHNNY WALKER BLACK

GIN

BOMBAY, HENDRICK'S

TEQUILA

CAZA D'ORES

RUM

BACARDI, CAPTAIN MORGAN

LIQUEURS

TRIPLE SEC, PEACH SCHNAPPS, BAILEY'S IRISH CREAM, KAHLUA

CRAFT BEER & SELTZER PACKAGE — \$7.00 PER PERSON 'GEORGETOWN'S BODHIZAFA, FREMONT LUSH, ASSORTED WHITE CLAW FLAVORS, & ROTATING DRAFT BEERS

30 MINUTES OF ADDITIONAL BAR TIME — \$5.00 PER PERSON



BAR ADD-ON'S & UPGRADES

For wine pours with dinner, please choose one red and one white to be offered to guests tableside. Includes 1 glass per person.

HOUSE WINE POUR WITH DINNER

HOUSE WINE - SYCAMORE LANE CHARDONNAY, LA TERRE CABERNET & MERLOT Wine Pour with Dinner Service......\$4.00 PER PERSON

SUPERIOR WINES

PROSPER MAUFOUX BOURGOGNE CHARDONNAY
LA CREMA CHARDONNAY
JUSTIN CABERNET
MARCHESI DE GRESY BLEND
JEANNIN-NALTET PINOT NOIR

*Wines are subject to change

SIGNATURE DRINKS

- All ingredients of your signature drink must be included in the bar package, otherwise additional fees may apply.
- No muddling or rimmed cocktails. Blended cocktails in batches of 50 drinks only.
- Crane Creek is happy to provide you with bar signage.
- Siganute drink requests must be made four weeks prior.

PASSED DRINKS

GREETER WINE......\$4.00 PER PERSON Welcome guests with a glass of passed white or red house wine. \$7.00 per person for Superior Wines upgrade

ADDITIONAL BAR INFORMATION

- All bartenders and dining managers are TIPS certified and reserved the right to not serve underage individuals, those who have over-consumed are showing symptoms of intoxication, excessively rowdy or unruly customers, or any person harassing staff or other guests.
- Outside wine is permitted. \$20 corkage fee per bottle. Must receive advanced notice by four weeks. Any outside beer or liquor is not permitted.
- Crane Creek can order cases of wine for you at retail price. Special requests must be made four weeks in advance.
- NO ALCOHOL off the premises.





EVENT POLICIES

It is our privilege to assist in the planning of your upcoming wedding. Our staff looks forward to providing you and your guests with outstanding food and beverage service in our historic and unique venue. You can assist us by reviewing the following policies to assure that we have discussed all items necessary to produce a successful and memorable event. The following policies are incorporated into your contract.

LATE PAYMENTS

Any payments made less than 7 days prior to the date of the event: \$200 Late Fee Applies. Do NOT put any late payments in the mail the week prior to your event date. We must have payment in FULL, 24 hours prior to the event to move forward with your event.

WEDDING PLANNER & DAY COORDINATOR

Crane Creek does require you to have a Day Coordinator for the wedding day. If you're hiring a third-party wedding planner, they will also act as your Day Coordinator. If you choose not to hire a wedding planner, Alexis will perform the responsibilities of the Day Coordinator for an additional fee of \$800. Alexis can also provide wedding planning services, including ceremony & rehearsal preparation and execution, decoration design, and vendor coordination, for an additional \$500.

CANCELLATION POLICY

Cancellations can be made 6 months prior to the event. You are entitled to a full refund of your deposit. Cancellations within 6 months of the event will not receive their deposit. All events canceled within 1 month of the event will be assessed a 40% fee. All cancellations received less than 2 weeks before the event will be assessed up to a 100% fee.

TASTING

Upon receipt of the initial deposit, one complimentary tasting is offered for up to two people. Up to 4 additional guests are permitted at an additional \$40 per person. Please reach out to Alexis to schedule your tasting. Tasting dates are during the week, based on venue availability, and are only open to couples using one of our packages. Special selections, food stations, or buffet items are not available for tasting.

SET UP FEES

Crane Creek staff will set up all linens, silverware, dishware, glassware, and buffet free of charge.

If your room layout requires us to move more than 50% of the furniture per space, we charge \$200 for labor per hour of set up time.

CHARGERS

We do have silver chargers you're welcome to use. Please note, they are worn and not in the best condition. We charge \$0.50 per charger, which includes setup.

GUARANTEES

Wedding package and entree selections must be determined six months prior to the wedding date. The guaranteed guest count is due 10 days prior to the date of the event. Meals for any guests over and above the final guaranteed count will result in additional billing. Guest count on confirmed contracts can only drop by up to 20%.



ACCESS ON DAY OF EVENT

Venue access is determined for each event. Most events will be allowed access at 8AM. Vendors/wedding party are welcome to arrive at the agreed upon time. Guests may begin their arrival 30 minutes prior to the start time listed in the contract. Food & Beverage does not start until the contracted time. All events are limited to the use of the contracted rooms. Access to other areas of the building is strictly prohibited.

WAIVER OF LIABILITY OF PERSONAL PROPERTY DAMAGE OR LOSS

The contracted party, contracted vendor, quest or any agent of the contracted party, fully acknowledges that any personal property or décor items brought into Crane Creek Country Club agrees to the following: ALL personal property, purses, gifts, gift cards, electronics, sunglasses, and clothing but not limited to, or décor items, vases, pictures, glassware or mirrors brought into either venue are the sole responsibility of the contracted party. The set-up, display, and tear drown of any décor items are the responsibility of the contracted party. If any employee of Crane Creek Country Club graciously assists the contracted party with any décor items or personal items, under no condition is the company or its employees responsible for any damage or loss of those items.

GIFTS & PERSONAL ITEMS

We are not responsible for any personal items, gifts and/or gift envelopes brought into the building. It is the responsibility of the contracted party to secure any personal items or gifts and remove them after their event.

DECOR

The Crane Creek staff WILL SET-UP the following client provided items:

- Escort cards (must be delivered in alphabetical order and assembled)
- Gift table (envelope box and guest book)
- Specialty linen & chargers (all specialty linen & chargers MUST be delivered 48 hrs. prior to the event day.
- · Memorial tables
- · Family photos
- Signage

Crane Creek staff WILL SET-UP up the following items for AN ADDITIONAL FEE (determined by the time it takes per item) and are the responsibility of the contracted party.

- Centerpieces
- · Candles, votives, and hurricanes
- Specialty linen install (including any bustling or ties, chairs sashes, or specialized napkin folds)
- Favors
- Ceremony décor (nor move items to a secondary location)
- Any additional specialty items

LOCKER ROOMS/DRESSING ROOMS

Use of the dressing rooms and suites are exclusively used prior to and immediately following a ceremony, or the first hour of the reception. You're welcome to leave your belongings in the locker room, however, please note that they will not be locked and we are not responsible for any stolen or damaged personal property.



FLOOR PLANS

