

# *Holiday Menu*

## *2024*

Your Celebration Done Perfectly



ph: (616) 656-7777 • [crossroadsbanquet.com](http://crossroadsbanquet.com)



# Happy Holidays

from Crossroads Conference Center  
**We look forward to serving you!**

Crossroads Conference Center is a full-service event venue. Conveniently located in Grand Rapids right at the M-6 and US-131 business exchange adjacent to a newly renovated Holiday Inn hotel. Just 8 minutes from Downtown Grand Rapids and 15 minutes from the Gerald R Ford International Airport. Several different room configurations are available, allowing Crossroads to accommodate intimate groups or larger groups up to 600 guests.

Distinctive Catering's professional staff will provide spectacular service from start to finish!

Crossroads Conference Center's holiday packages are based on 50 guests and include: room rental, tables, chairs, and white tablecloths, along with a variety of linen napkin colors to choose from. All food and beverage menus include china, flatware, water goblets and bar glassware. Smaller parties can be accommodated for an additional fee.

**For a more budget-friendly option**, disposable plates, flatware, cups and napkins are available for \$2.00 less per person on all buffet options.

Please see our policies on page 13 for additional information.

The contents of this menu are exclusive to

Catering and Bar Services exclusively provided by



**YOUR EVENT, DONE PERFECTLY.**

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# Lunch Buffet

**Let your guests help themselves!**

Includes: Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station, and Room Rental

## Choice of One Entrée:

Beef Tips with Mushroom Wine Sauce

Beef Pot Roast

Meatloaf

Chicken Pot Pie

Baked Chicken

Roast Turkey

Baked Ham

BBQ Pork Ribs

Roasted Pork Loin

Pulled Barbecue Pork or Chicken

Vegetarian Lasagna

Vegan Stir Fry

*Add an additional listed entrée for \$3.25 per person*

*Substitute entrée with Herb Chicken, Chicken Chardonnay, Tuscan Chicken, Chicken Marsala, or Chuck Tenderloin with Bordelaise Sauce for an additional \$1.00 per person*

*Substitute entrée with Chef-carved, Slow-roasted, Prime Rib for an additional \$2.00 per person*

## Choice of One Starch:

Garlic Mashed Redskins with Gravy

Parsley Buttered Redskins

Au Gratin Potatoes

Baked Potatoes with Butter and Sour Cream

Duchess Potatoes

Wild Rice

Sweet Potato Casserole

Homestyle Stuffing and Gravy

## Choice of One Vegetable:

Steamed Broccoli

Buttered Corn

Fresh Green Beans with Garlic Butter

Green Beans with Bacon and Mushrooms

Maple Glazed Baby Carrots

Root Vegetables with Herb Butter

Sicilian Blend Vegetables

## Choice of Two Prepared Salads:

Fresh Cut Fruit

Potato Salad

Greek Pasta Salad

Coleslaw

Cheddar Macaroni Salad

Marinated Three Bean Salad

**\$25.00 per person**

*Add Hors D'oeuvres or Dessert (see page 11)*



# Plated Lunch

Let us serve you and your guests!

Includes: a Choice of One Starch, One Vegetable, Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station, and Room Rental (Limit of Two Entrées)

## Beef Entrées:

### Steak

8 Oz. USDA Aged Certified Angus Sirloin  
grilled to perfection

### Chuck Tenderloin

Chuck Tenderloin topped with a  
Bordelaise Sauce or Caramelized Onions  
and Crumbled Gorgonzola Cheese

## Poultry Entrées:

### Herb Chicken

Grilled Boneless Chicken Breast marinated  
with Oregano, Garlic, Honey, and  
Lemon topped with a Fresh Herb Sauce

### Chicken Marsala

Seared Boneless Chicken Breast  
topped with Sautéed Mushrooms and  
finished with a Marsala Wine Sauce

### Chicken Chardonnay

Seared Boneless Chicken Breast smothered  
with Sautéed Mushrooms and Onions  
topped with a Chardonnay Cream Sauce

### Roasted Turkey

Roasted Boneless Turkey topped  
with a Homemade Giblet Gravy

## Pork Entrées:

### Roasted Pork Loin

Roasted Boneless Pork Loin topped with a  
Green Peppercorn Cognac Cream Sauce

### Stuffed Pork Loin

Roasted Pork Loin stuffed with  
Italian Sausage topped with a Coarse  
Dijon Mustard and Chive Sauce

### Creole Pork Tenderloin

Grilled Cajun Seasoned Pork Tenderloin  
topped with a Creole Sauce

### Baked Ham

Boneless Baked Pit Ham topped  
with a Bing Cherry Sauce



# Plated Lunch

**Let us serve you and your guests!**

Includes: a Choice of One Starch, One Vegetable, Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station, and Room Rental (Limit of Two Entrées)

## Seafood Entrées:

### Broiled Tilapia

Broiled Fresh Tilapia with Sautéed Peppers and Onions topped with a Tarragon Cream Sauce

### Broiled Salmon

Broiled Fresh Atlantic Salmon topped with a Dill Cream Sauce

### Baked Whitefish

Baked Fresh Great Lakes Whitefish topped with a Cilantro Lime Butter Sauce

## Vegetarian Entrées:

### Wild Mushroom Risotto

Arborio Rice sautéed with Wild Mushrooms, Sherry, and Shallots topped with Parmesan Cheese

### Vegetarian Lasagna

Ricotta, Parmesan, and Mozzarella Cheeses layered with Spinach, Mushrooms, Onions, Green Peppers, Lasagna Pasta, and Marinara Sauce

### Roasted Stuffed Portabella

Roasted Portabella Mushroom stuffed with Boursin Cheese, Asiago Cheese, Artichokes, Sautéed Leeks and Wild Rice topped with a Chardonnay Cream Sauce

### Vegan Stuffed Summer Squash and Zucchini Boat

Fresh Vegetables sautéed in Sesame Oil and Roasted Garlic tossed with Seasoned Quinoa

## Starch Options:

Garlic Mashed Potatoes  
Parsley Buttered Redskins  
Au Gratin Potatoes  
Baked Potatoes with Butter and Sour Cream

Duchess Potatoes  
Wild Rice  
Sweet Potato Casserole  
Homestyle Stuffing and Gravy

## Vegetable Options:

Steamed Broccoli  
Buttered Corn  
Fresh Green Beans with Garlic Butter  
Green Beans with Bacon and Mushrooms

Maple Glazed Baby Carrots  
Italian Vegetable Medley  
Root Vegetables with Herb Butter  
Sicilian Blend Vegetables

**\$25.00 per person**

*Add Hors D'oeuvres or Dessert (see page 11)*

# Hors D'oeuvres Buffet

## Build Your Own

Includes: Gourmet Fruit and Cheese Display, Barbecue Meatballs, Fresh Vegetables with Dip, Choice of Three additional Hors D'oeuvres, a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station, and Room Rental

### Hot Options:

- Beer-Steamed Kielbasa with Sauerkraut
- Barbecue Pork Sliders
- Barbecue, Bourbon, Buffalo, or Parmesan Garlic Chicken Wings
- Marinated Steak, Chicken, or Grilled Vegetable Kabobs
- Sausage, Seafood, or Vegetable Parmesan Stuffed Mushroom Caps
- Stuffed Jalapeños
- Alaskan Crab Cakes
- Spinach and Artichoke Dip with Pita Chips
- Crab Dip with Pita Chips
- Queso Dip with Tortilla Chips



### Cold Options:

- Tailgate Subs
- Tortilla Pinwheels
- Vegetable Pinwheels
- Flank Steak Roll-Ups
- Caprese Skewers
- Buffalo Mozzarella Bruchetta with Crispy Bread Rounds
- Roasted Red Pepper Hummus with Fresh Vegetables and Pita Bread

**\$25.00 per person**

*Add additional Listed Hors D'oeuvres for \$2.00 per person*

*Add One Specialty Station for \$6.95 per person (see page 7)*



*Add sliced, Slow-roasted, Mini Prime Rib Sandwiches with Caramelized Red Onions and Horseradish Aioli for \$2.95 per person*

*Add Chilled, Thin-sliced, Beef Tenderloin, Romaine Lettuce, and Red Pepper Aioli served on French Bread for \$2.95 per person*

*Add Dessert (see page 11)*



# Specialty Strolling Stations

Let your guests help themselves!

## Stir Fry Station

Marinated Steak, Chicken, Assorted Fresh Vegetables, and Fried Rice served with Plum, Soy, and Hoisin Sauces

## Pasta Station

Penne and Fettuccine Pasta, Sausage, Chicken, Italian Meatballs, Assorted Fresh Vegetables, Marinara and Alfredo Sauces

## Fajita Station

Seasoned Steak and Chicken Strips, Roasted Peppers and Onions, Bean Dip, Spanish Rice, Sour Cream, Salsa and Shredded Cheddar Cheese served with Soft Tortilla Shells and Tortilla Chips

## Baked Potato and Salad Station

Idaho Baked Potatoes, Iceberg Lettuce, Romaine Lettuce, Butter, Sour Cream, Broccoli, Chives, Bacon Bits, Grape Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese, Croutons, Ranch and Italian Dressings

## Chef-Carved Station

Choice of One Meat carved on site: Whole Boneless Turkey, Roasted Pork Loin, or Smoked Bone-in Ham served with Specialty Sauces and Miniature Rolls  
*Substitute Prime Rib or Beef Tenderloin for an additional \$3.95 per person*

## Dessert Station

Assorted Mini Cheesecakes, Gourmet Dessert Bars, Brownies, and Chocolate Fondue served with Pineapple Chunks, Strawberries, Rice Krispies Treats, Shortbread Cookies, Pretzel Logs, and Marshmallows for dipping

## Make it a Special Dinner

Includes: Choice of Four Specialty Stations, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station, and Room Rental

**\$35.00 per person**

*Additional stations may be added for \$5.95 per person*

*Add Hors D'oeuvres or Alternate Dessert (see page 11)*



# Signature Dinner Buffet

**Let your guests help themselves!**

Includes: Tossed Garden Salad with Ranch and Italian Dressings,  
Freshly Baked Yeast Rolls with Honey Cinnamon Butter, a Choice of One Beverage:  
Lemonade, Iced Tea, Fruit Punch, or Coffee Station, and Room Rental

## Choice of Two Entrées:

Beef Tips with Mushroom Wine Sauce  
Beef Pot Roast  
Meatloaf  
Chicken Pot Pie  
Baked Chicken  
Roast Turkey

Baked Ham  
BBQ Pork Ribs  
Roasted Pork Loin  
Pulled Barbecue Pork or Chicken  
Vegetarian Lasagna  
Vegan Stir Fry

*Add an additional listed entrée for \$2.75 per person*

*Substitute entrée with Herb Chicken, Chicken Chardonnay, Tuscan Chicken, Chicken Marsala, or  
Chuck Tenderloin with Bordelaise Sauce for an additional \$1.00 per person*

*Substitute entrée with Chef-carved, Slow-roasted, Prime Rib for an additional \$2.00 per person*

## Choice of One Starch:

Garlic Mashed Redskins with Gravy  
Parsley Buttered Redskins  
Au Gratin Potatoes  
Baked Potatoes with Butter and Sour Cream

Duchess Potatoes  
Wild Rice  
Sweet Potato Casserole  
Homestyle Stuffing and Gravy

## Choice of One Vegetable:

Steamed Broccoli  
Buttered Corn  
Fresh Green Beans with Garlic Butter  
Green Beans with Bacon and Mushrooms

Maple Glazed Baby Carrots  
Root Vegetables with Herb Butter  
Sicilian Blend Vegetables

## Choice of Two Prepared Salads:

Fresh Cut Fruit  
Potato Salad  
Greek Pasta Salad

Coleslaw  
Cheddar Macaroni Salad  
Marinated Three Bean Salad

**\$35.00 per person**

*Add Hors D'Oeuvres or Dessert (see page 11)*



# Plated Dinner

Let us serve you and your guests!

Includes: a Choice of One Starch, One Vegetable, Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station, and Room Rental (Limit of Two Entrées)

## Beef Entrées:

### Steak

8 Oz. USDA Aged Certified Angus Sirloin grilled to perfection

### Chuck Tenderloin

Chuck Tenderloin topped with a Bordelaise Sauce or Caramelized Onions and Crumbled Gorgonzola Cheese

## Poultry Entrées:

### Herb Chicken

Grilled Boneless Chicken Breast marinated with Oregano, Garlic, Honey, and Lemon topped with a Fresh Herb Sauce

### Chicken Chardonnay

Seared Boneless Chicken Breast smothered with Sautéed Mushrooms and Onions topped with a Chardonnay Cream Sauce

### Chicken Marsala

Seared Boneless Chicken Breast topped with Sautéed Mushrooms and finished with a Marsala Wine Sauce

### Roasted Turkey

Roasted Boneless Turkey topped with a Homemade Giblet Gravy

## Pork Entrées:

### Roasted Pork Loin

Roasted Boneless Pork Loin topped with a Green Peppercorn Cognac Cream Sauce

### Creole Pork Tenderloin

Grilled Cajun Seasoned Pork Tenderloin topped with a Creole Sauce

### Stuffed Pork Loin

Roasted Pork Loin stuffed with Italian Sausage topped with a Coarse Dijon Mustard and Chive Sauce

### Baked Ham

Boneless Baked Pit Ham topped with a Bing Cherry Sauce



# Plated Dinner

**Let us serve you and your guests!**

Includes: a Choice of One Starch, One Vegetable, Tossed Garden Salad with Ranch and Italian Dressings, Freshly Baked Yeast Rolls with Honey Cinnamon Butter, a Choice of One Beverage: Lemonade, Iced Tea, Fruit Punch, or Coffee Station, and Room Rental (Limit of Two Entrées)

## Seafood Entrées:

### Broiled Tilapia

Broiled Fresh Tilapia with Sautéed Peppers and Onions topped with a Tarragon Cream Sauce

### Broiled Salmon

Broiled Fresh Atlantic Salmon topped with a Dill Cream Sauce

### Baked Whitefish

Baked Fresh Great Lakes Whitefish topped with a Cilantro Lime Butter Sauce

## Vegetarian Entrées:

### Wild Mushroom Risotto

Arborio Rice sautéed with Wild Mushrooms, Sherry, and Shallots topped with Parmesan Cheese

### Vegetarian Lasagna

Ricotta, Parmesan, and Mozzarella Cheeses layered with Spinach, Mushrooms, Onions, Green Peppers, Lasagna Pasta, and Marinara Sauce

### Roasted Stuffed Portabella

Roasted Portabella Mushroom stuffed with Boursin Cheese, Asiago Cheese, Artichokes, Sautéed Leeks and Wild Rice topped with a Chardonnay Cream Sauce

### Vegan Stuffed Summer Squash and Zucchini Boat

Fresh Vegetables sautéed in Sesame Oil and Roasted Garlic tossed with Seasoned Quinoa

## Starch Options:

Garlic Mashed Potatoes  
Parsley Buttered Redskins  
Au Gratin Potatoes  
Baked Potatoes with Butter and Sour Cream

Duchess Potatoes  
Wild Rice  
Sweet Potato Casserole  
Homestyle Stuffing and Gravy

## Vegetable Options:

Steamed Broccoli  
Buttered Corn  
Fresh Green Beans with Garlic Butter  
Green Beans with Bacon and Mushrooms

Maple Glazed Baby Carrots  
Root Vegetables with Herb Butter  
Sicilian Blend Vegetables

**\$30.00 per person**

*Add Hors D'oeuvres or Dessert (see page 11)*



# Hors D'oeuvres & Desserts

Let your guests help themselves!

## Gourmet Fruit & Cheese Display

Cantaloupe, Honeydew, Pineapple, Strawberries, Seasonal Fruits and Berries along with a variety of Cubed and Gourmet Cheeses served with Assorted Crackers

**\$3.95 per person**

## Stuffed Mushroom Caps

Large White Button Mushrooms stuffed with your choice of Sausage, Seafood, or Vegetable Parmesan

**\$2.95 per person**

## Spinach and Artichoke Dip

Spinach, Artichoke Hearts, and Gourmet Cheeses topped with Fresh Grated Parmesan served hot with Pita Chips

**\$2.95 per person**

## Chef's Choice House-Baked Pies

Bourbon Pecan, Key Lime, Dutch Apple, Boston Cream, Cherry, Blueberry, Peach, or Pumpkin

**\$2.95 per person**

## Cheesecakes

Kahlua Chocolate Chip, Frangelico Hazelnut, Amaretto Almond, or New York Style with Sliced Strawberries or drizzled with Chocolate or Caramel Sauce

**\$3.25 per person**



## Hors D'ouvres Displays:

### Fresh Vegetables with Dip

Broccoli Buds, Cauliflower Buds, Celery Sticks, Baby Carrots, Cherry Tomatoes, and Assorted Seasonal Vegetables served with Vegetable Dip

**\$2.75 per person**

## Hors D'ouvres:

### Crab Dip

Alaskan Crab, Onion, and Celery blended with Cream Cheese served hot with Pita Chips

**\$3.25 per person**

### Hummus

Roasted Red Pepper Hummus served with Fresh Pita Bread and Vegetables

**\$2.95 per person**

## Desserts:

### Assorted Cookies

Chocolate Chunk, Oatmeal Raisin, Reese's Pieces, or White Chocolate Macadamia Nut

**\$1.50 per person**

### Assorted Gourmet Dessert Bars

Chocolate Marble, Caramel Apple, Lemon and Blueberry, or Cookies and Cream

**\$2.75 per person**



## Fresh Cut Deli Meat & Cheese Assortment

Ham, Summer Sausage, Pepperoni, Salami, Stuffed Olives, Pimento, and Assorted Cubed Cheeses served with Assorted Crackers

**\$3.95 per person**

## Buffalo Chicken Dip

Diced Chicken Breast tossed in a Creamy Buffalo Sauce served hot with Pita Chips

**\$2.95 per person**

## Buffalo Mozzarella Bruschetta

Diced Tomatoes, Fresh Buffalo Mozzarella, Garlic, Basil, Balsamic Vinegar, and Olive Oil served with Crispy Bread Rounds

**\$2.75 per person**

## Chocolate Fondue

Chocolate Fondue served with Pineapple Chunks, Strawberries, Rice Krispies Treats, Shortbread Cookies, Pretzel Logs, and Marshmallows for dipping

**\$3.95 per person**



# Bar Services

## Beer, Wine and Soda

\$15.00 per person

*Additional hour \$5.00 per person*

One Craft Beer  
One Domestic Beer  
3 House Wine Choices  
Soda - Coke Products

## House Liquor, Beer, Wine and Soda

\$20.00 per person

*Additional hour \$6.00 per person*

One Craft Beer  
One Domestic Beer  
3 House Wine Choices  
House Vodka  
House Gin  
House Bourbon  
House Whiskey  
House Rum  
House Spiced Rum  
Peach Schnapps  
Soda - Coke Products  
Assorted Mixers, Juices, and Garnishes

## Champagne Toast

Add a champagne toast for all of your guests for \$2.00 per person

\*All pricing is subject to a 6% Michigan sales tax and a 20% service charge

\*Prices are based on five hours of bar service

\*Liquors in the packages are subject to change without notice

\*Pricing for guests 5-20 years of age will be \$5.00 per person for soda, and juices

## Call Liquor, Beer, Wine and Soda

\$25.00 per person

*Additional hour \$7.00 per person*

One Craft Beer  
One Domestic Beer  
Rodney Strong Chardonnay  
Mark West Pinot Noir  
Movendo Moscato  
Tito's Vodka  
Bombay Gin  
Jim Beam  
Jack Daniels Whiskey  
Bacardi Rum  
Malibu Rum  
Captain Morgan Spiced Rum  
Peach Schnapps  
Sweet and Dry Vermouth  
Soda - Coke Products  
Assorted Mixers, Juices, and Garnishes

## Top Shelf Liquor, Beer, Wine and Soda

\$30.00 per person

*Additional hour \$8.00 per person*

One Craft Beer  
One Domestic Beer  
Kendall Jackson Chardonnay  
Trivento Malbec  
Grand Traverse Riesling  
Lunetta Prosecco  
Grey Goose Vodka  
Hendricks Gin  
Makers Mark Bourbon  
Dewars White Label Scotch  
Bacardi Rum Superior  
The Kraken Black Spiced Rum  
1800 Silver Tequila  
Grand Marnier Orange Liqueur  
Sweet & Dry Vermouth  
Soda - Coke Products  
Assorted Mixers, Juices, and Garnishes

## House Wine Selections

Canyon Road Cabernet  
Canyon Road Merlot  
Canyon Road Pinot Noir  
Canyon Road White Zinfandel  
Proverb Rose  
Canyon Road Chardonnay  
Canyon Road Pinot Grigio  
Canyon Road Moscato

## Domestic Beer Selections

Budweiser  
Bud Light  
Miller Lite  
Coors Lite  
Pabst Blue Ribbon  
Labatt Blue

## Craft Beer Selections

Founders All Day IPA  
Founders Solid Gold Founders Porter  
Bells Oberon (seasonal)  
Bells Octoberfest (seasonal)  
Bells Two Hearted  
Bells Amber Ale  
Perrin Black  
Perrin Gold Ale  
Shorts Soft Parade  
Shorts Pale Ale  
Shorts Bellaire Brown  
Blue Moon Belgian White  
Angry Orchard Hard Cider  
VanderMill Hard Cider



# Policies

- A deposit in the amount of 20% of the estimated total cost will be required within 3 weeks of scheduling your event. The deposit will be returned if your event is canceled 180 days prior to the reserved date. **If your event is canceled within 180 days of the reserved date the deposit is non-refundable OR reusable. Events canceled within 30 days of the reserved date will be required to pay the full contracted balance.**
- All prices are subject to a 6% sales tax and 20% service fee.
- A guaranteed guest count is required **14 days** prior to your scheduled event. This guarantee is understood to be a minimum and may not be decreased. If Crossroads Conference Center is unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of receiving the deposit.
- The full balance is due **7 days** prior to your scheduled event date. Crossroads Conference Center accepts cash, check and all major credit cards.
- If your group is tax exempt, a copy of the Federal IRS 501C3 certificate must be provided.
- All food and beverages must be provided through Crossroads Conference Center and Distinctive Catering. **\*\*\*NO OUTSIDE FOOD, SNACKS, ALCOHOLIC OR NON-ALCOHOLIC BEVERAGES ARE ALLOWED\*\*\*** Specialty cakes and desserts will be permitted through a licensed bakery.
- **NOTICE:** Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness.
- All menu items must be purchased for the full guest count (hors d'oeuvres, snacks, desserts, etc.)
- Distinctive Catering will make every effort to accommodate special dietary requirements. Arrangements must be made 14 days in advance.
- If serving time of any menu is more than 30 minutes off from the scheduled time, Distinctive Catering cannot be held responsible for the quality or temperature of the food. There may be an additional charge of \$50.00 for each half-hour serving time is delayed.
- Plated entrees will require place cards at each place setting to identify guest's choice of menu items. A list of table numbers with quantity of each item must be provided in advance.
- Due to Michigan Liquor Control Commission guidelines, cash bars are prohibited. No shots, doubles, or pitchers will be served. Distinctive Catering is licensed in the State of Michigan and fully insured. All bartenders are TIPS certified and have the authority to refuse beverage service at any time to event attendees.
- Distinctive Catering reserves the right to terminate the bar service if its policies are being abused, or if State or Federal Laws are being broken. A valid ID is required to be served alcohol in the state of Michigan and only those persons who are 21 or older will be served alcoholic beverages.
- All bar packages include up to 5 hours of service. Additional time may be purchased for a fee. Each guest will be given a maximum of 2 drinks per visit to the bar. Tip jars are allowed at the bar. Bar service will end no later than 11:30 pm and the bartenders do not announce last call.
- Crossroads Conference Center cannot supply Banquet facilities as a result of occurrences beyond our control (i.e. pandemic, public emergency, acts of God). Function sponsor waives any claim resulting from a canceled function.
- Crossroads Conference Center reserves the right to change your meeting space as needed to serve you better. Function rooms are assigned based on the number of guests anticipated and layout.
- Room layouts (diagrams) can be provided by Crossroads for review and approval upon request. Final approval is needed no later than 7 days prior to the event. Changes to the room set up within 7 days prior to the event will incur a \$200 reset fee.
- Crossroads Conference Center reserves the right to terminate or refuse any function, at its sole discretion, if the function is inappropriate or inconsistent with the well-being of Crossroads. The group contact undertakes the responsibility to conduct this function in an orderly manner.
- A cleaning fee of \$50/hour, along with damage repair costs will be assessed to the group contact where negligence has occurred.
- Crossroads Conference Center will not be held responsible for lost, stolen, or left behind articles.
- Crossroads is a smoke-free environment, including electronic cigarettes. Smoking trees are available at the entrances. A \$500 cleaning fee will be assessed if smoking is done within the facility.
- No confetti, glitter, bird seed or open flames of any kind may be permitted at Crossroads Conference Center. No decorations may be pinned, thumb tacked, glued, or attached to the walls, ceilings, floors, or furnishings. However, decorations may be taped or pinned to tablecloths.
- Audio visual needs must be agreed upon before each event. Testing of the A/V by the speaker/site contact must be done at least one hour prior to event. Events requiring a professional A/V person will be assessed an hourly fee. **\*Please note that Crossroads Conference Center provides HDMI and VGA connectivity. Adapters for Mac, Ipad, tablets or any devices will not be provided.**
- All room rentals include tables, chairs, white linen tablecloths. All menus at prices listed include a variety of linen napkin colors to choose from, china, flatware, water goblets and bar glassware. For a more budget-friendly option, disposable plates, flatware, cups and napkins are available for \$2.00 less per person on all buffets.





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