

Cottonwood Golf & Country Club

WEDDING PACKAGE 2020





Congratulations

Congratulations on your engagement!

At Cottonwood we care about your special day and understand the importance of a flawless wedding. It is our goal to make sure everything is in place ensuring you have nothing to worry about on your wedding day.

Located on the infamous Bow River, our facility offers a stunning natural backdrop for your perfect day. We are pleased to offer our bride and groom a complete indoor and outdoor wedding facility that is only a 10 minute drive from either Calgary or Okotoks.

With unlimited creativity and endless opportunities let us here at Cottonwood turn your dreams into a reality.



Your Wedding at Cottonwood

Included in your wedding at Cottonwood:

- ~Step by step planning assistance
- ~Onsite coordination on your wedding day
- ~Onsite catering by our executive chef
- ~Professional and attentive staff
- ~Complimentary chair and tables for reception
- ~Table linen and napkin colour options
- ~All flatware, plate ware and glassware included
- ~Complimentary podium and mic
- ~Buffet, plated and cocktail reception menus with customization options
- ~Fully functioning bar with customized cocktail options
- ~Onsite coordination with your wedding photographer
- ~Bridal shower and rehearsal dinner options
- ~Early set up and late take down options
- ~Preferred vendor referrals



Wedding Facilities

Maple Building - \$800.00

Comfortably seats up to 200 people. This spacious, open room is equipped with staging for your head table, as well as ample space for a dance floor.

Maple is our most popular building for medium to larger weddings.

Birch Building - \$500.00

Comfortably seats up to 80 people. This bright airy room has a deck opening up into the main courtyard. Perfect for cocktail receptions or smaller weddings.

Combine rooms - \$1150.00

Chairs, podium, plate and glassware and microphones are included in rental fee.

We will have all tables and linens setup and available for decorating on your booked day. All decorations are required to be removed from the facility, the night of your function, unless alternate arrangements have been made with Cottonwood. There are designated areas to hang and/or tack items, therefore nails, staples, tacks or tape are not to be used on the walls.

A/V equipment, screen, Bluetooth outdoor speakers, extra linens and decorative arbor for ceremony are available for an additional fee.

Cake Cutting : \$75

Ceremony Chairs : \$2 per chair (plus \$100 Set-up fee)

Prior Day Set Up : \$250

SOCAN and Resound Fees (as per Federal Law)



Cocktail Reception

PARTY BOARDS

Serves 25 people

Assorted Pickles, Olives, Peppers \$80

Charcuterie Of Fine Meats \$135

Seasonal Veggies And Ranch \$80

Domestic And Imported Cheeses \$135

Fresh Fruit And Berries \$95

Chocolates, Squares, Cream Puffs \$95



DIPS & CRISPS

Serves 50 people

Artichoke, Spinach And Cream Cheese With Crackers \$180

Trio of Roasted Corn, Guacamole, and Black Bean Salsa With Tortilla \$170

Sweetie Drop Pepper and Garlic Hummus With Pita Chips \$170

Bruschetta with Crostini, Balsamic and Parmesan \$170

Smoked Salmon And Mascarpone Dip with Marble Rye Toast \$180



Cocktail Reception

COLD APPETIZERS

Price Per Dozen

Vegetable California Roll With Avocado And Soya \$26
Bruschetta Crostini With Balsamic And Parmesan \$26
Strawberry, Brie, Basil Skewer With Balsamic Glaze \$26
Smoked Salmon On Rye With Lemon Dill Aioli \$28
Goat Cheese Cream Puff With Port Wine Reduction \$28
Chicken Salad With Apple And Fennel On Sourdough \$28
Roast Beef With Grainy Mustard And Cornichon Pickle \$30
Crab And Dill Salad On Cucumber With Lemon Zest \$32
Prawn Salad Roll With Rice Paper, Nougat Sauce \$32
Poached Asparagus Wrapped In Prosciutto \$32
Ahi Tuna Poke In Lettuce Cup With Avocado Aioli \$38



HOT APPETIZERS

Price Per Dozen

Vegetable Spring Rolls With Dipping Sauce \$20
Chicken Wings With Your Favourite Flavour \$20
Sweet And Sour Meatballs \$22
Taquito With Cheese And Spicy Beef \$22
Chicken Satay With Sweet Chilli Marinade \$24
Boneless Pork Dry Rib With Rosemary Aioli \$24
Dim Sum Style Pork Dumpling With Dipping Sauce \$26
Bacon Wrapped Scallops \$30
Stuffed Yorkshires With Red Wine Jus \$30
Stuffed Mushroom With Spinach Dip \$28
Stuffed Jalapeno With Chicken, Salsa, Smoked Gouda \$28
Sausage Wrapped In Puff Pastry \$30
Bacon Cheeseburger Sliders On Sesame Bun \$30



Buffet

Our buffets are presented to the highest standard using local meats and ingredients.

Buffet includes dinner rolls, choice of salads, hot vegetables, a hot starch and assorted squares.

Looking for that special touch? Ask about customizing your menu, upgrades and substitutions such as vegan and gluten free.

ENTREES

Price Per Person

Carved AAA Strip Loin \$55

slow roasted with house spices and a Merlot au jus

Carved AAA Prime Rib \$60

with steak spice, rosemary, au jus and yorkshire pudding

Chicken Supreme \$50

with crispy skin, roasted red pepper sauce, goat cheese and basil

Grilled NY Steak \$55

with garlic butter and steak spice

Roasted Lamb Sirloin \$50

cherry cognac jus, mint and thyme

Salmon Haida \$50

marinated for 24 Hours in brown sugar, cracked pepper and ginger

Prawn Bruschetta Penne \$50

garlic sautéed prawns, tomato bruschetta, olive oil, white wine sauce

Smoked BBQ Pork Loin \$50

house brine and rub, apple brandy reduction

Duck Breast Maple Marnier \$50

slow cooked in herbs, duck gras, and oranges with maple reduction

Kids Entree \$13

Chicken finger and fries with plum sauce OR
grilled chicken on caesar salad

Buffets are limited to 1 carving station. Additional entrees can be added at \$9 pp/ per entree.

Additional entrees are considered those at the lesser price.



Buffet

SIDES

SALADS

Maximum of 3

Garden greens
Classic caesar
Thai noodle and mandarin
Strawberry caprese with balsamic glaze
Teriyaki carrot and pineapple
Broccoli poppy seed with cranberry
Pasta with italian dressing
Greek with olive and feta

VEGETABLES

Maximum of 3

Tarragon green beans
Cinnamon butternut squash
Honey dill carrots
Steamed broccoli
Roasted bell pepper
Roasted brussels sprouts with maple
Spaghetti squash
Broccolini with sesame seed
Zucchini with garlic thyme

STARCH

Choice of 1

Extra Starch \$4 per person
Roasted baby red potato
Butter mashed potato
Scalloped potato
Wild mushroom risotto
Saffron risotto
Teriyaki stir fried rice
Baked potato with fixings
Wild rice pilaf
Mac N Cheese
Tomato cream penne

DESSERT

Assorted Squares

Package One – Nanaimo Bar, Carrot Cake, Fudge
Brownie, And Butter Tart

Package Two - Raspberry Cream, Mango Mousse,
Chocolate Truffle, Strawberry Chocolate

Cakes and Pies \$3 per guest

Lemon meringue, red velvet, tiramisu, chocolate fudge,
banana cream, pecan, and swirl cheesecake

*Minimum of 100 guests

Chocolate Fountain \$7 per guest

Milk chocolate, bananas, strawberries, cream puffs
and pretzels

*Minimum 100 guests





Plated

Maximum Of 80 Guests. Price per person.

Three course dinner includes fresh baked dinner roll with butter, soup or salad, choice of entrée and dessert.

SOUP

Roasted Tomato Trio
basil crème fraiche and parmesan chip

Tarragon Chicken Cream
portabella mushroom, pancetta

SALAD

Classic Caesar
parmesan, bacon, crouton

Strawberry Pecan
spinach, cherry tomato, raspberry vinaigrette

Fennel Endive
avocado, crisp apple, cottage cheese dressing

South Western Tortilla
tortilla chip, roasted corn, pepper, tomato,
iceberg, chipotle crema

ENTREES

Grilled AAA Beef Tenderloin \$70
brandy peppercorn sauce, confit red
potato

Carved Turkey Breast \$55
sage pan gravy, mashed Potato

Mango Salsa Pacific Salmon \$60
honey, cilantro, sweet chilli, lime, fried
rice

Bone in Alberta Elk Rib eye \$60
bacon merlot sauce, saffron risotto

Bone In Chicken Tuscan \$55
sundried tomato, prosciutto, artichoke,
basil

DESSERT

Strawberry Shortcake
almond tuile, sugar cinnamon

Triple Chocolate Mousse
raspberry and chocolate marble

Fruit and Cheese Plate
artisan selections and crisps



Late Night Bites

Customize your late night bites or choose from our tried, tested and Bride & Groom approved.

Pizza Rolls \$12

hand tossed dough with choice of fillings, baked and sliced; served hot

Stuffed Yorkie \$12

slow cooked roast beef and red wine jus with warm yorkshire pudding

Mashed Potato Sundae \$12

buttery mashed potato with beef gravy, green onion, bacon bits, cheese and sliced tomato

Build Your Own Taco \$13

choice of chicken or ground beef, with shredded lettuce, bell pepper, cheese, flour tortilla, sour cream, salsa, and red pepper crema

Cheese and Bacon Sliders \$12

mini bacon cheeseburgers with sesame bun, ketchup, mustard, relish and fixings



Beverages

LIQUOR

House Highballs
1 oz. \$6

Premium Highballs
1 oz. \$8

Cocktails
1 oz. \$7

Alcoholic Punch
10 Litres \$135

Single Malt Scotches
(Prices Vary)

BEER/COOLERS

Domestic
Can/ Bottle \$6
Tall Can 473 ml \$8

Specialty Beer
Available upon request

O'Douls or Warsteiner
(Non Alcoholic) \$4

Coolers
Assorted Prices

WINE

House selection
750ml bottle \$34

6 oz. glass \$8
9 oz. glass \$12

Prosecco
750ml \$36

Sangria (Pitcher)
60 oz. \$35

NON-ALCOHOLIC

Fountain Pop
Bottomless \$3.50

Juice by the glass \$3

Virgin Cocktail
16 oz. Glass \$3.50

Non – Alcoholic Punch
10 Litres \$85

Butler service can be added for \$150 per 100 guests

*GST and Gratuity not included

*All charges are subject to 18% gratuity



Preferred Vendors

WEDDING OFFICIANTS

Graeme Morton - 403.693.8545
www.graememorton.ca

Shauna Way - 403.991.4228
imarayu@telus.net

CAKES

Whippt Desserts & Catering
Alison - 403.605.2090
www.whippt.ca

94 Take the Cake
Sherry 587.757.1090
ninetyfour.ca

DÉCOR

Chair Flair
Shannon Collins - 403.923.8751
www.chairflair.ca

FLORIST

CD Bloom
Cindy Boudreau - 403.982.4646
www.cdbloom.ca

Flowers by Janie
Janelle Gerestein - 403.700.8299
www.flowersbyjanie.ca

DJS

Charlie Brown Sounds
Charlie Brown- 403.813.0061
charliebrownsounds@gmail.com

ACCOMODATIONS

Residence Inn Marriott (South
Calgary)
Sabina Guseynova- 587.349.8646
www.marriott.com

PHOTOGRAPHY

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