



EVENT PACKAGE

COTTONWOOD GOLF & COUNTRY CLUB

2021



For questions please call 403-938-7577 ext 225

Event Facilities

Maple Building - \$800.00

Comfortably seats up to 200 people. State of the art sound system and large flat screen TV. Maple is our most popular building for larger events.

Birch Building - \$500.00

Comfortably seats up to 80 people. This bright airy room has a deck opening up onto the main courtyard. Perfect for company Bbq's, cocktail parties, wedding or bridal showers & more!

Combine Maple & Birch - \$1150.00

Poplar Building - \$150

Comfortably seats up to 20 people. Great for small business meetings, or family reunions.

Clubhouse - \$150

Comfortably seats up to 80 people. - Available November - March

Preferred pricing on rentals available for Cottonwood Members

Enjoy Our Unique Facilities, Including A Horseshoe Pit, Large Green Space, Golf Practice Area, Large Banquet Hall With Bar, Natural Areas And River Access.

Our Chefs Offer Modern And Classic Cuisine With Fresh, Local Ingredients. Our Team Would Love To Get Creative, And Can Build A Menu Around Many Suggestions And Preferences.

Cold Appetizers

Prices 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, Nuoc Cham Sauce \$32
- Poached Asparagus Wrapped In Prosciutto \$32
- Ahi Tuna Poke In Lettuce Cup With Avocado Aioli \$38



Hot Appetizers

Prices per dozen



Vegetable Spring Rolls With Dipping Sauce \$20

Chicken Wings With Your Favourite Flavour \$26

Sweet And Sour Meatballs \$24

Taquito With Cheese And Spicy Beef \$22

Chicken Satay With Sweet Chilli Marinade \$28

Boneless Pork Dry Rib With Rosemary Aioli \$26

Dim Sum Style Pork Dumpling With Dipping Sauce \$28

Bacon Wrapped Scallops \$32

Stuffed Yorkshires With Red Wine Jus \$32

Stuffed Mushroom With Spinach Dip \$28

Stuffed Jalapeno With Chicken, Salsa, Smoked Gouda \$30

Elk Sausage Wrapped In Puff Pastry \$34

Bacon Cheeseburger Sliders On Sesame Bun \$30

Party Boards & Dips and Crisps

Party Boards

serves 25 people

Assorted Pickles, Olives, Peppers \$80

Charcuterie Of Fine Meats \$145

Seasonal Veggies And Ranch \$80

Domestic And Imported Cheeses \$135

Fresh Fruit And Berries \$95

Chocolates, Squares, Cream Puffs \$95



Dips and Crisps

serves 50 people

Artichoke, Spinach And Cream Cheese With Crackers \$185

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

Buffet

Our buffets are presented to the highest standard, using local meats and ingredients,
prepared fresh the day of your event

Included in your buffet package:

Dinner rolls, choice of 3 salads, hot vegetables, choice of 1 hot starch, and choice of assorted
cakes, pies or squares

Main Entree

Carved AAA Striploin

Slow Roasted with House Spices and a Merlot Au Jus

\$55 Per Person

Carved AAA Prime Rib

with steak spice, rosemary, au jus and yorkshire pudding

\$60 Per Person

Chicken Supreme

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

\$50 Per Person

Grilled N.Y. Steak

8 oz. Cut in house with garlic butter and steak spice

\$55 Per Person

Additional Entree

Salmon Haida

marinated for 24 hours in brown sugar, cracked pepper and Ginger

\$8 Per Person (\$45 For Main)

Roasted Lamb Sirloin

cherry cognac jus, mint and thyme

\$8 Per Person (\$50 For Main)

Prawn Bruschetta Penne

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

\$7 Per Person (\$45 For Main)

Smoked BBQ Pork Loin

house brine and rub, apple brandy reduction

\$8 Per Person (\$45 For Main)

Duck Breast Maple Marnier

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

\$7 Per Person (\$45 For Main)

Buffet Sides

Salads Choice 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

Starch Choice of 1

Roasted Baby Red Potato, Butter Mashed
Potato, Scalloped Potato, Wild Mushroom
Risotto, Saffron Risotto, Teriyaki Stir Fried
Rice, Wild Rice Pilaf, Baked Potato With
Fixings

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



Dessert

Package One

Nanaimo Bar, Carrot Cake, Fudge Brownie,
and Butter Tart



Package Two

Raspberry Cream, Mango Mousse, Chocolate
Truffle, and Strawberry Chocolate



Upgraded Option

Cakes and pies \$3 per guest

Lemon Meringue, Red Velvet, Tiramisu,
Chocolate Fudge, Banana Cream, Pecan,
and Swirl Cheesecake

Chocolate Fountain

\$7 per guest

Milk Chocolate, Banana, Strawberry, Cream Puff
And Pretzels

*Minimum 100 Guests

Island Buffet

Served With Choice Of Two Salads, Choice Of Fresh Veggie Or Fruit Tray and Assorted Dessert Squares

Prices Per Person

Pizza Rolls \$20

Choose Your Flavour In Our Home Made Crust
Pepperoni – BBQ Chicken – Greek (Veggie With
Goat Cheese) – Spicy Beef – Four Cheese

Soup And Sandwich \$18

Tasty Fresh Soups With A Selection Of
Sandwiches On Variety Of Breads And Wraps

Signature Taco \$19

Soft Tortilla With House Mexi Spiced Chicken
Or Ground Beef With Shredded Lettuce, Pico
Di Gallo, Sliced Jalapeno, Shredded Cheese,
Sour Cream, Salsa And Tortilla Chips
Guacamole \$0.50

Junior Eats \$14

Cheeseburger Sliders or Roller Grill Hot Dog or
Chicken Strips. Includes Fries or Caesar Salad
with Fixings

BBQ Buffet

Includes Choice Of 2 Salads, Potato Chips, And Dessert Squares

Price Per Person

Cottonwood Prime Cheeseburger \$26

Grilled Prime Rib Burger On Artisan Brioche Bun,
With All The Fixings, And Local Cheddar Cheese

Grilled Chicken Kicker Burger \$25

Boneless, Skinless Chicken Breast Grilled With
Melted Smoked Gouda On An Artisan Brioche
Buns With All The Fixings, Including Banana
Peppers, And Red Pepper Aioli

BBQ Pork Ribs \$26

Braised, And Slow Cooked With House Spices,
Finished With Chipotle BBQ Sauce

Cottonwood Cross Rib Steak \$30

A Delicious And Tender Cut, Seasoned And
Grilled With Garlic Toast



Creative Plated

Price Per Person



Grilled Top Sirloin Steak On Stuffed Sweet Potato, With Bacon, Sour Cream, Salsa And Seared Asparagus \$26

Grilled Chicken Supreme With Roasted Red Pepper Sauce, Goat Cheese, Saffron Risotto And Roasted Broccolini \$28

Sweet And Sour Seared Pacific Salmon With Honey, Apricot, Jalapeno On Quinoa With Pepper And Onion Medley \$30

Lemon Pepper Shrimp Scampi, With Chilli Sausage, Herbs, Pine Nuts, Tomato Cream Sauce On Linguine \$28

Homemade Gnocchi With Pancetta, Sage, White Wine Cream Sauce, Parmesan Cheese And Balsamic Glaze \$25

Add Starter Salad \$5

Add Dessert Squares \$3

Vegetarian, Vegan And Celiac Options

We Would Love To Customize Your Menu To Your Liking



Vegetarian and Vegan

Hot

Stuffed Roasted Pepper With Rice And Tomato Sauce,
With Black Beans, Roasted Corn And Asparagus \$20

Beyond Meat Burger With Gluten Free Bun, Lettuce,
Tomato, Pickle And Fixings With Side House Salad \$22

Cold

Buddha Bowl With Beets, Radish, Kale, Quinoa,
Carrot, Avocado And Sesame Thai Dressing \$20

Kids

Chicken Finger And Fries With Plum Sauce \$12

Grilled Chicken On Caesar Salad \$12

Celiac

Many Of Our Buffet Items Are Gluten Free, And We Have
Many Gluten Free Substitutes Such As Gluten Free
Rolls, Gluten Free Dressings, And Gluten Free Desserts

Breakfast

Start Your Day with a Tasty, Freshly Prepared Buffet Includes Coffee and Tea

Cottonwood Breakfast \$17

Scrambled Eggs
Baby Red Hashbrowns
Bacon And Maple Sausage Links
Seasonal Fruit Platter

Cottonwood Continental \$14

Muffins, Danishes, Banana Bread
Fruit Platter

Skip The Drive Thru \$13

Breakfast Sandwich
Fresh Fruit Platter
We Provide Foil Sleeves For
Grab And Go



Add Any Of These Items To Your Breakfast

Eggs Benedict \$6
Mini Yogurt \$4
Cinnamon Buns \$4
Pancakes With Whipped Cream And Preserves \$4
Cinnamon French Toast \$3
Bagel With Spreads \$3
Danish \$3
Baby Red Hash \$3
Muffin \$2

Brunch

Enjoy The Best That Brunch Has To Offer! Choose An Entrée To Enhance Your Buffet.

Brunch \$30

Choice Of Carved Ham Or Strip Loin

Scrambled Eggs

Roasted Baby Red Hashbrowns

Sausage Links, Maple Bacon

Fresh Fruit Platter

Scones With Butter

One Salad Of Your Choice

Dessert Of Your Choice



Pancake Station \$4

Pancakes Made To Order In Front
Of Your Guests With Syrup, Whipped
Cream And Preserves

Bar

Liquor	Beer	Non-Alcoholic	
House Highballs 1 oz. \$6	Domestic Can/Bottle \$6	Juices Bottle \$2.75	
Premium Highballs 1 oz. \$7	Specialty Available upon request	Soft Drinks 591 ml. Bottle \$2.75	
Coolers Can \$6.65	Tall Boys Can \$8	Soft Drinks (Fountain) Bottomless \$3	
Cocktails 1 oz. \$7	O'Douls Warsteiner(N/A) Bottle \$4	Soft Drinks (Jug) 60 oz. \$10	
Sangria (Pitcher) 60 oz. \$35		Virgin Caesar 16 oz. Glass \$3.5	
Prosecco 750 ml. \$36	Wine House selection 750 ml. bottle \$34 6 oz. Glass \$8 9 oz. Glass \$12	Non - Alcoholic Punch 10 Litres \$85	
Alcoholic Punch 10 Litres \$135	Butler service please Add \$150 per 100 guests	Coffee/Tea 26 Cups \$54	Pitcher Of : 60 oz. \$30
Single Malt Scotches (Prices Vary)		Hot Chocolate 36 Cups \$63	Orange Juice Ice Tea Clamato Cranberry Lemonade



From Our Team to Yours, We look Forward to Hosting Your Event And Making Your Day at Cottonwood a Memorable One

Cottonwood Golf & C.C

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Jaryd Baceda

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