



Event Facilities

Maple Building - \$1200.00

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 events.

Birch Building - \$900.00

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 events.

Combine rooms - \$1600.00

Our outdoor space includes horseshoe pits, green space, patio and picnic tables, a parking lot, lawn games, potential access to chipping and putting greens.

Chairs, podium, plate and glassware, microphones, and table linens 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, and extra linens are available for an additional fee.

Poplar Room Rental: \$350

Lounge Rental: \$250 (For Winter Events and Meetings)

SOCAN and Resound Fees (as per Federal Law)

Cold Appetizers

Prices per dozen

- Classic Devilled Eggs with Radish, Smoked
 Paprika, and Chives (V, GF) \$30
- Assorted Maki Rolls with Pickled Ginger,
 Wasabi, & Soy Sauce \$36
- Smoked Salmon Pinwheels with Boursin
 Cheese, Sprouts & Capers \$30
- Tuna Poke on an Asian Spoon with Green
 Onion & Sesame Seeds (GF) \$36
- Caprese Skewers- Cherry Tomatoes, Mini Bocconcini & Fresh Basil with Balsamic Reduction Drizzle (V, GF) \$34
- Vietnamese Shrimp Salad Rolls with Rice
 Paper, Bean Sprouts, & Satay Sauce
 (Vegetarian Available, GF) \$36
- Prosciutto Wrapped Poached Asparagus
 with Herb Cream Cheese (GF) \$34
- Beef Tartar on Ciabatta Crostini with Cornichon Pickles and Capers \$34
- Roasted Garlic Hummus Cup with Red
 Pepper Triangle (V, GF) \$30





Hot Appetizers

Prices per dozen





- Mini vegetable Spring Rolls with Orange Ginger
 Sauce (V) \$26
- Spicy Beef Empanadas with Pico De Gallo (GF)
 \$32
- Basil Infused Italian Meatballs with Roasted
 Tomato Marinara (GF) \$34
- Vegetarian Samosas with Sweet Chili Sauce (v)
 \$32
- Thai Chicken Satay with Siracha Aioli (GF) \$32
- Bacon Wrapped Scallops with Maple Whiskey
 Glaze (GF) \$36
- Pork and Kimchi Gyoza Dumplings with Sesame
 Hoisin Sauce \$32
- Spinach and Feta Triangles with Tzatziki Sauce
 (V) \$32
- Togarashi Spiced Bambam Tempura Shrimp with Chili Garlic Soy (GF) \$36
- Roasted Lamb Lollipops with Sour Cherry BBQ
 Glaze \$40

Party Boards & Dips and Crisps Serve 50 People

Warm Spinach and Artichoke Dip With Asiago Cheese & Flatbread Crisps \$185

Traditional Bruschetta with Grana Padano and Herb Crostini's \$180

Baked three Cheese & Roasted Jalapeno Dip with Tortilla Chips & Pita Crisps \$185

Charcuterie Board- Selection of Fine Cured
Meats, Pickles, Olives, Mustard, & Assorted
Crisps and Crackers \$200

Domestic & Imported Cheese Selection with Confiture & Assorted Crisps \$160

Crisp Seasonal Crudites Platetr with Dill
Pickle Ranch Dip \$85







All our Buffets are Presented to the Highest Standard using Locally Sourced Meats & Ingredients. All Buffets Include Fresh Baked Dinner Rolls & Butter, Choice of Two Salads, One Vegetable, & One Hot Starch. Our Chef is always willing to accommodate customizing your menu for any substitutions or upgrades needed such as Gluten Free or Vegan.

ENTREESPrice Per Person

Carved

Additional

Slow Roasted Prime Rib Of Alberta Beef \$72

Seasoned with Steak Spice, Served with Rosemary Au Jus, Dijon Mustard, & Horseradish

Applewood Smoked CAB BBQ Brisket \$70

Spiced Horseradish Aioli & Grainy Mustard

Oven Roasted CAB Striploin \$68

Seasoned with Seal Salt and Rosemary, Served with Red Wine Demi Glace, Dijon Mustard, and Horseradish

Maple Garlic Glazed Pork Loin Roast \$62

With Cranberry Honey Mustard

Cedar Plank Salmon \$66

Ponzu Soy Marinated with Hoisin Glaze

Oven Roasted Supreme Of Chicken \$64

Honey Garlic Glaze with Roasted Shallots

Whiskey Braised St. Louis BBQ Ribs \$60

Brushed with Forty Creek BBQ Sauce

Forest Mushroom Ravioli \$58

Truffle Cream Sauce with Crispy Leeks

Crispy Potato Gnocchi \$58

Brown Butter & Fried Sage

Kids Entrée \$14

Chicken finger and fries with plum sauce

Buffets are Limited to 1 Carving Station. Additional Entrees can be added at \$10 Per Person/ Per Entrée Item 20% Off Buffet Pricing For Kids Under 14 Years Of Age



SIDES

Can Add an Additional Salad, Vegetable, or Starch for \$3 Per Person

SALADS

VEGETABLES

STARCH

Choice of 2

Tuscan Mixed Greens with Assorted Dressings

Traditional Caesar with Grana Padano & Focaccia Croutons

Grape Tomato & Mini Bocconcini Salad with Fresh basil, Diced red Onions, & Lemon Balsamic Vinaigrette

Mediterranean Fusilli Pasta Salad with Herb Dressing

Classic Baby Red Potato Salad With Fresh Dill

Greek Salad with Kalamata Olives & Feta Cheese

Choice of 1

Honey Dill Steamed Carrots

Seasonal Mixed Vegetable Medley

Green Beans with Lemon & Toasted Almonds

Choice of 1

Roasted Baby Red Potatoes

Buttermilk Whipped Potato

Three Cheese Scalloped Potato

Wild Rice Pilaf

Forest Mushroom Risotto

Baby Potato Succotash with Roasted Corn

DESSERT

Chef's Choice of Assorted Pies. Tortes. & French Pastries

*GST and Gratuity not included
*All charges are subject to 20% gratuity



Price per person.

Three Course Plated Dinner includes Fresh baked Rolls and Butter, Choice of Soup Or Salad, Choice of Entrée and Dessert. Sour or Salad can be added for \$7 per person.

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Chipotle Butternut Squash

Tarragon Crème Fraiche

Roasted Tomato Bisque

Grana Padano Corstini

Cream Of Wild Mushroom

Red pepper Relish & Fresh Chives

SALAD

Traditional Caesar

Baby Romaine Hearts, Grana Padano, Focaccia Croutons, Lemon Garlic Dressing

Cottonwood Artisan Greens

Tuscan Mixed Greens, Baby Gem Tomatoes, Sliced Radishes, Carrot Curls, Toasted Pumpkin Seeds, Honey Dijon Vinaigrette

Butterleaf Bib Salad

Butter Leaf Lettuce, Sun Dried Berries, Shaved Almonds, Crumbled Goat Cheese, Baby Gem Tomatoes, Poppyseed Vinaigrette

ENTREES

Whole Roasted AAA Beef Tenderloin \$74

Red Currant Jus, Potato Pave, & Seasonal

Vegetables

Red Wine Braised CAB Short Rib \$72

Rosemary Demi Glace, Confit Shallot, Buttermilk Whipped Potatoes, & Seasonal Vegetables

Oven Roasted Supreme Of Chicken \$66

Sage, Pan Gravy, Wild Rice Pilaf, Seasonal Vegetables

Pan Seared Atlantic Salmon Filet \$68

Lemon Capper Butter, Saffron Basmati Rice, Seasonal Vegetables, Grilled Lemon

DESSERT

Salted Caramel Cheesecake

Lemon Macaron

Chocolate Truffle Mousse Cake

Shortbread Cookie & Fresh Berries

Fig & Pistachio Chocolate Pate

Broken Toffee Sponge & Fruit Gel

Warm Sticky Toffee Pudding

Bourbon Caramel Sauce

*GST and Gratuity not included
*All charges are subject to 20% gratuity

BBQ Buffet

Includes Choice Of 2 Salads, Potato Chips, And Dessert Squares Price Per Person

Cottonwood Prime Cheeseburger \$28

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

Pulled Pork \$26

Maple Chipotle Pork Shoulder, Slow Cooked for 14 Hours, with BBQ Sauce, Local Cheddar Cheese and Coleslaw

Grilled Spolumbos Sausage \$25

Grilled Spolumbos Chicken & Apple Sausage on a Warm Colisium Bun W/ Roasted Red Pepper Relish and Caramelized Onions



NY Strip Loin Steak \$38

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

Breakfast

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

Cottonwood Breakfast \$17
Farm Fresh Scrambled Eggs
Country Style Hashbrowns w/
Onions and peppers
Hickory Smoked Bacon
Maple Sausage Links
Seasonal Fruit Platter

Cottonwood Continental \$14
Fresh Muffins, Danishes,
Banana Bread
Fruit Platter

Boxed Breakfast On The Run

Breakfast Wrap with Farm Fresh Scrambled

Eggs, Red Bell Peppers, Cheddar Cheese, and

Hickory Smoked Bacon in a Spinach Tortilla

Fresh Baked Muffin

Assorted Fruit Salad



Add Any Of These Items To Your Breakfast Eggs Benedict \$6 Cinnamon Buns \$4 Mini Yogurt Cup \$4 Pancakes With Whipped Cream And Preserves \$4

Brunch

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

Brunch \$30

Choice Of Maple Gammon Carved
Ham Or Slow Roasted Strip Loin
Farm Fresh Scrambled Eggs
Country Style Hashbrowns W/
Onions and Peppers
Maple Sausage Links
Hickory Smoked Bacon
Fresh Fruit Platter
Fresh Scones With Butter
One Salad Choice
Assorted French Pastries





Pancake Station \$4

Omlettes Made to Order in front of your guests using Farm Fresh Eggs with all the Fixings.

Beverages

Prices per person/drink

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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

Coffee and Tea \$2

^{*}GST and Gratuity not included

^{*}All charges are subject to 18% gratuity



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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