

# *Cottonwood Golf & Country Club*

**WEDDING PACKAGE 2023**



# *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 Leighton Smith
  - ~Professional and attentive staff
  - ~Complimentary chair and tables for reception
  - ~All flatware, plate ware and glassware included
  - ~Complimentary podium and microphone
- ~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 - \$1300**

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 - \$1000**

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 - \$2000**

Chairs, podium, plate, glassware, and microphones are included in the rental fee. We will have all tables and linens setup and available for decorating on your booked day. 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, TV's, Bluetooth outdoor speakers, and extra linens are available.

Poplar Room Rental : \$350

Cake Cutting : \$75

Ceremony Chairs : \$2 per chair

SOCAN and Resound Fees (as per Federal Law)

## **Ceremony Only- \$800**

Host your ceremony at our spacious event center grounds.

# Cocktail Reception

## COLD APPETIZERS

### Price 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

### Price 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

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

# Buffet

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.

## Carved

**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

## ENTREES Price Per Person

**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

## Additional

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

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# Buffet

## SIDES

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

### SALADS

#### 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

### VEGETABLES

#### Choice of 1

Honey Dill Steamed Carrots

Seasonal Mixed Vegetable Medley

Green Beans with Lemon & Toasted Almonds

### STARCH

#### 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**

# Plated

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.

## SOUP

### 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

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# *Party Boards*

Serves 50  
people

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

Traditional Bruschetta with Grana Padano and Herb  
Crostoni'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

# *Late Night Bites*

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

**Stonebaked Flatbreads \$18 Each**  
Double Pepperoni, Spicy Hawaiian, or Margherita

**Taco In A Bag \$12 Per Person**  
Spiced Ground Beef, Diced Tomatoes, Shredded  
Cheddar Cheese, Nacho Cheese Doritos, Sour  
Cream & Salsa

**Poutine Bar \$14 Per Person**  
Tater Tot Potatoes, Green Onions, Bacon Bits,  
Poutine Gravy, & Cheese Curds

**Mini Pogo Corn Dogs \$24 Per Dozen**  
Ketchup & Mustard

**Build Your Own Deli Sandwich \$10 Per Person**  
Assortment of Sliced Deli Meats, Swiss & Cheddar  
Cheese, Assorted Condiments, Bread & Butter  
Pickles, Fresh Baked Deli Rolls & Baguettes

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# Beverages

## LIQUOR

House Highballs  
1 oz. \$7

Premium Highballs  
1 oz. \$9

Alcoholic Punch  
10 Liters \$150

Specialty Liquor  
Available Upon  
Request

## BEER/COOLERS

Can/ Bottle \$7  
Tall Can 473 ml \$9

Draft Beer  
Available Upon  
Request

Specialty Beer  
Available Upon  
Request

## WINE

House selection  
750ml bottle  
\$34

6 oz. glass \$10  
9 oz. glass \$13

Prosecco  
750ml \$36  
(Pre Order Only)

## NON-ALCOHOLIC

Fountain Pop  
Bottomless \$3.5

Non- Alcoholic  
Beer  
\$6

Sparkling Cider  
\$20  
(Pre Order Only)

Non - Alcoholic  
Punch  
10 Liters \$85

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# *Preferred Vendors*

## **Photography**

Lime Light  
(403) 279-4529

## **Videography**

Lauren Ann Cinema  
(403) 970- 2034

## **Decor**

Chair Flair  
(403) 923-8751

## **Hair/ Makeup**

Meredith Makeup  
[www.meredithkbeauty.ca](http://www.meredithkbeauty.ca)

Perfection Hair and Makeup  
[hairmakeupcalgary@gmail.com](mailto:hairmakeupcalgary@gmail.com)

## **Hotel**

Courtyard by Marriott  
(587) 349-7599

Deerfoot In and Casino  
(403) 236- 7529

## **Shuttle**

Ambassador  
(403) 299-4910

AM/PM Limo  
(403) 475-5555

## **DJ**

DJ Gummi  
(403) 200-2100

Pez Productions  
(403) 980-2172

## **Florist**

Black Earth Floral  
(403) 452-9707

Besties Floral Café  
(403) 452-2995

## **Bakery**

Crave Cupcakes  
(403) 270-2728

Yvonne's Delightful Cakes  
(403) 700-5751

# *Contact Information*

**The team at Cottonwood Golf & Country Club looks forward to being a part of your special day. We are ready to assist you in anyway to make your dreams a reality.**

**For more information or to start planning your special day at Cottonwood Golf & Country Club please contact**

**Justin Trach**

**Food and Beverage Director**

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**Lyndsay Lambrecht**

**Event Coordinator**

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**We are located 10 minutes south of Calgary**

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