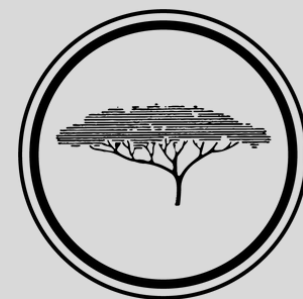




2025 TOURNAMENT PACKAGE



The Course



For the past 34 years, Cottonwood Golf & Country Club has provided a home away from home for our members and guests. Its tranquil atmosphere and healthy lifestyle offer an escape from our busy urban lives. Situated along the picturesque Bow River, this beautifully designed and well maintained golf course is located 15 minutes southeast of Calgary off the Deerfoot Trail extension and Dunbow Road.

Our Par 71 championship golf course offers 5 sets of tees ranging from 4,953 to 6,920 yards providing recreational players as well as low handicap golfers a challenging and enjoyable experience. Our newly renovated event center is comprised of two adjoining indoor event spaces, offering a beautiful and neutral setting for all events up to 200 guests.

Cottonwood also prides itself on being community minded and giving back. Involvement with local charities, programs and foundations is what makes our family a part of so many others.

Private yet accessible, we look forward to being the perfect backdrop for your one-of-a-kind event.





\$219 / player (120 player minimum - Mondays & Thursdays only)

Includes:

- 18 hole green fee
- Power cart
- \$15 Pro Shop prize credit
- Driving range and practice facility usage
- Hole competition markers
- Post-round meal
- Private banquet room
- Bag drop with friendly greeters and staff
- Private registration area and set-up
- Shotgun start
- Dedicated Golf Professional and Event Coordinator
- Personalized cart plates and scorecards
- Customized rules sheet
- Course set-up (signage, on course stations, etc.)
- Professional scoring



VALUE ADD-ONS



Customized Tee Gift

Let our staff help you plan the perfect first tee gift. We have unique ideas to work with any budget. Golf Balls, shirts, hats, towels, speakers, drinkware, divot tools, and more. Inquire for ideas and pricing.

Club Rentals (\$60 / Set)

Premium rental set

Hole in One Insurance

We can accomodate any dollar value, from \$500 to \$50,000.

Volunteer / Committee Carts (\$48 / cart)

Usage of a power cart for your sponsors or volunteers for the day.

PGA of Canada Instruction (\$100 / Hour)

Have one of our professional instructors give your guests a memorable experience, walking the driving range providing tips or providing a group clinic or lesson prior to your event.

Table, 2 chairs, table linen (\$25 / set)

Value added for your sponsors. Set-up included.

10 x 10 Pop-up Tent (\$75 / Tent)

Keep your sponsors or volunteers sheltered from the elements. Set-up included.

Cooler & Ice (\$30 / Cooler)

Keep your sponsors or volunteers sheltered from the elements. Set-up included.



DINNER AND SELECTIONS



Groups will receive buffet service with choice of sides. Additional required Entrees (\$55 Per Person.)

Carved New York Striploin

CAB New York Striploin Roast, horseradish & assorted condiments, Peppercorn demi- glaze.

- Choice of one pasta
- Choice of one starch
- Choice of two salads
- Seasonal mixed vegetables
- Fresh baked rolls & butter

**Vegetarian options available upon request*

Salads (Choose 2)

- Artisan mixed greens, assorted dressings
- Classic caesar, shaved parmesan, focaccia croutons
- Tomato & bocconcini salad, fresh basil, diced red onion, lemon balsamic vinaigrette
- Creamy macaroni salad, bell peppers, goat cheese
- Traditional baby red potato salad
- Greek salad, kalamata olives, feta cheese

Starch (Choose 1)

- Herb-roasted baby red potatoes
- Buttermilk mashed potatoes
- Three-cheese scalloped potatoes
- Saffron basmati rice pilaf

Pasta (Choose 1)

- Beef lasagna
- Spinach & goat cheese stuffed cannelloni, tomato sauce
- Butternut squash ravioli, roasted garlic cream sauce
- Penne alfredo, grana padano

Dessert (Included)

Assorted squares, pastries, pies, and tortes.





Slow Roasted Prime Rib (\$18 / guest)

Upgrade your carved striploin dinner to our slow roasted CAB prime rib. Slow roasted for 6 hours in our house blend seasoning. Cooked to a perfect medium rare and served with horseradish and au jus.

Additional Entrees

Oven Roasted Supreme of Chicken (\$10 / guest)

Orange ginger sauce and green onions

Cedar Plank Salmon (\$10 / guest)

Soy narinated w/ sesame hoisin glaze and toasted sesame seeds

Secondary Starch, Pasta or Salad (\$5 / Item / guest)

Choose additional sides from our menu selections

We would be pleased to work with you on any customization request. Most food sensitivities, allergies and preferences can be accommodated.

All food & beverage subject to 20% gratuity + GST.





Deluxe Breakfast Buffet (\$23 / Person)

- Assorted fresh baked pastries & scones, creamery butter
- Farm fresh scrambled eggs, cheddar cheese & green onions
- Hashbrowns, peppers and onions
- Maple breakfast sausages
- Hickory smoked bacon
- Fresh fruit salad & berries

Grab-N-Go Breakfast (\$13 / Person)

- Individually wrapped english muffin w/ fried egg, maple smoked bacon, cheddar cheese
- Individual wrapped muffins
- Whole fresh fruit

All breakfast buffet options include coffee, juice and water.

All prices are subject to 20% gratuity + GST.



PRE ROUND LUNCH OPTIONS



Add a lunch for a pre-round meal at your afternoon shotgun.

Grilled CAB Burger (GF) (\$26 /guest)

Sliced cheddar & swiss cheese, leaf lettuce, sliced tomato, diced onions, long slice dill pickles, condiments on an artisan brioche bun (GF options available). Served with individual selection of potato chips and choice of two salads.

Spolumbos (\$26 / guest)

Italian Spolumbos sausages, condiments on an artisanal brioche bun (GF options available). Served with individual selection of potato chips and choice choice of two salads.

Grab-N-Go Sandwiches (\$16 / guest)

Choice of 2 sandwich options, individual selection of potato chips and whole fresh fruit.

Sandwich Options:

- **Vegetarian Hoagie** - Roasted garlic hummus, cucumbers, peppers, butterleaf lettuce, pea shoots & provolone cheese on a pretzel hoagie bun.
- **Roast Beef Sub** - Thinly sliced AAA roast beef, monterey jack cheddar, sliced red onions, green leaf lettuce w/ horseradish aioli on a pretzel hoagie bun.
- **Maple Pepper Ham** - Thinly sliced ham, cheddar cheese, butterleaf lettuce, heirloom tomatoes w/ honey mustard aioli on a ciabatta bun.
- **Roasted Turkey & Brie** - In house roasted & sliced turkey breast, brie cheese, green leaf lettuce, heirloom tomatoes w/ cranberry mayonnaise on a ciabatta bun.
- **Cottonwood Chicken Salad** - House made chicken salad w/ sundried cranberries, butterleaf lettuce & pea shoots on a pretzel hoagie bun.





Bar Options

Choose the bar service to suit your event.

Host Bar - All liquor and non-alcoholic beverages are invoiced to the host.

Cash Bar - All liquor & non-alcoholic beverages at guest expense.

Drink Tickets - Guests are provided drink tickets for choice of redemption. Invoiced to the host based on consumption.

Wine - Choice of bottled wine to be placed on tables at dinner. Inquire for our wine list.

Beverage Pricing

Soft Drinks - \$3

Single Highballs - \$8

(Rye, Spiced Rum, Dark Rum, White Rum, Vodka, Gin, Tequila)

Tall Can Beer, Coolers, and Ciders - \$9

Small Can Beer and Coolers - \$7

House Wine (6oz) - \$12

House Wine Bottles - Prices Vary



ON COURSE FOOD AND DRINK OPTIONS



Enhance your round by adding on one of our available on course food or drink options for your guests.

Food Options

These can be manned by your Volunteers or an available Cottonwood Employee.

Taco In A Bag (\$12 / Player)

Doritos, mexican beef and chicken, shredded cheese, sour cream, salsa, and veggies.

Forno Pizza (\$8 / Player)

Handmade pizzas from our Forno woodfired pizza oven (Cheese, Pepperoni, Meat Lovers.)

Dumpling Station (\$6 / Player)

Waygu beef gyoza dumplings w/ asian ginger soy glaze. Average 2 pieces per player.

Drink Options

As per AGLC regulations only 2 drink holes are allowed, 1 per 9 holes.

Coole Swann (\$50 / Bottle)

Great at breakfast or on a coffee hole.

Long Island Ice Tea (\$50 / Bottle)

Includes your Long Island mix, Coke, and lime juice.

Caesar Station (\$12 / Player)

All the fixings included, as well as our pickled asparagus and beef jerky garnish. Vodka, Tequila, and Gin available.

**All liquor MUST be purchased through Cottonwood and manned by a pro serve certified person.
Cottonwood can provide a staff member to serve at the hole for an additional fee.**

CONTACT INFORMATION



Thank you for taking the time to review our tournament package. Please contact us with any questions or to set up a tour of our course and event facilities. We'd be happy to answer questions and we look forward to learning about your event. We are confident that we will make your tournament one to remember, and look forward to hosting you.

Staff Contacts:

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