



# CATERING AND EVENTS 2019





## COTTONWOOD EVENTS

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.

### **Maple Building - \$800.00**

Comfortably Seats Up To 200 People. Staging For A Head Table Is Provided As Well As 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 Or Smaller Weddings.

### **Combine Rooms - \$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 To March



# COTTONWOOD EVENTS

## **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 \$31
- Crab And Dill Salad On Cucumber With Lemon Zest \$32
- Prawn Salad Roll With Rice Paper, Noug Cham Sauce \$32
- Poached Asparagus Wrapped In Prosciutto \$32
- Ahi Tuna Poke In Lettuce Cup With Avocado Aioli \$38



\*Prices are subject to 18% service charge and 5% GST\*



# COTTONWOOD EVENTS

## Hot Appetizers (Prices Per Dozen)

Vegetable Spring Rolls With Dipping Sauce \$18

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

Elk Sausage Wrapped In Puff Pastry \$30

Bacon Cheeseburger Sliders On Sesame Bun \$30



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## 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 And Crisps *serves 50 people*

Artichoke, Spinach And Cream Cheese With Crackers \$180  
Trio of Roasted Corn, Guacamole, and Black Bean Salsa With Tortilla \$170  
Sweety 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

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# COTTONWOOD EVENTS

*Our Buffets Are Presented To The Highest Standard, Using Local Meats And Ingredients,  
Prepared Fresh The Day Of Your Wedding  
Includes Dinner Rolls, Choice Of 3 Salads, Hot Vegetables, Choice Of 1 Hot Starch,  
And Choice Of Assorted Cakes, Pies Or Squares*

## *Main Entrée*

### **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 Entrée*

### **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)*

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# COTTONWOOD EVENTS

## 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, Baked Potato With Fixings, Wild Rice Pilaf

## 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

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# COTTONWOOD EVENTS

## Dessert

Assorted Squares

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

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

Or Upgrade To...

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





# COTTONWOOD EVENTS

## Island Buffets

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



# COTTONWOOD EVENTS

## BBQ Buffets

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

Cottonwood Prime Cheeseburger \$24

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

Grilled Chicken Burger Kicker \$23

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 \$28

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





# COTTONWOOD EVENTS

## Creative Plated

Prices Per Person



Grilled Top Sirloin Steak On Stuffed Sweet Potato,  
With Bacon, Sour Cream, Salsa And Seared Asparagus \$24

Grilled Chicken Supreme With Roasted Red Pepper Sauce,  
Goat Cheese, Saffron Risotto And Roasted Broccolini \$24

Sweet And Sour Seared Pacific Salmon With Honey, Apricot,  
Jalapeno On Quinoa With Pepper And Onion Medley \$24

Lemon Pepper Shrimp Scampi, With Chilli Sausage, Herbs,  
Pine Nuts, Tomato Cream Sauce On Linguine \$22

Homemade Gnocchi With Pancetta, Sage, White Wine Cream Sauce,  
Parmesan Cheese And Balsamic Glaze \$20

*Add Starter Salad \$5 Add Dessert Squares \$3*



# COTTONWOOD EVENTS

We Offer Vegetarian, Vegan And Celiac Options.  
We Would Love To Customize Your Menu To  
Your Liking.

## Vegan Plates

Prices Per Person

### Hot

Grilled Roasted Pepper With Rice And Tomato Sauce,  
With Black Beans, Roasted Corn And Asparagus \$18

Beyond Meat Burger With Gluten Free Bun, Lettuce,  
Tomato, Pickle And Fixings With Side House Salad \$16

### Cold

Buddha Bowl With Beets, Radish, Kale, Quinoa,  
Carrot, Avocado And Sesame Thai Dressing \$16

## 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

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# COTTONWOOD EVENTS

## Breakfast

Start Your Day with a Tasty, Freshly Prepared Buffet

Includes Coffee and Tea

Prices Per Person

### 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

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# COTTONWOOD EVENTS

## Brunch

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

Prices Per Person

### 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





# COTTONWOOD EVENTS

## LIQUOR

### House Highballs

1 oz. \$6

### Premium Highballs

1 oz. \$7

### Coolers

Can \$6.65

### Cocktails

1 oz. \$7

### Juices

Bottle \$2.75

### Soft Drinks

591 ml. Bottle \$2.75

### Soft Drinks (Fountain) Non – Alcoholic Punch

Bottomless \$3

### Sangria (Pitcher)

60 oz. \$35

### Prosecco

750 ml. \$36

### Alcoholic Punch

10 Litres \$135

### Single Malt

### Scotches

(Prices Vary)

### Soft Drinks (Jug)

60 oz. \$10

### Virgin Caesar

16 oz. Glass \$3.5

10 Litres \$85

## BEER

### Domestic

Can/Bottle \$6

### Specialty

Available upon request

### Tall Boys

Can \$8

### O'Douls

### Warsteiner(N/A)

Bottle \$4

### Coffee/Tea

26 Cups \$54

### Hot Chocolate

36 Cups \$63

## WINE

### House selection

750 ml. bottle \$34

6 oz. Glass \$8

9 oz. Glass \$12

Butler service please  
Add \$150 per 100 guests

### Pitcher Of : 60 oz. \$30

Orange Juice

Ice Tea

Clamato

Cranberry

Lemonade

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