

COTTONWOOD EVENT INFORMATION FOR 2020 (JUNE UPDATE)

PHYSICAL DISTANCING is still of utmost importance so please make sure to be responsible and respect the space of other guests while on the property.

PATRON LIMITS FOR WEDDINGS/NON GOLF OUTINGS

50 Person Limit. Under our current situation we are allowed to have a maximum of 50 guests at any event we host that is specifically food & beverage related, for example weddings, anniversary parties, reunion banquets, etc.

Room setup is far more limited as we must keep our 10 table setup as to allow the minimum 6 feet between tables guideline that we have been given. Also tables can have no more than 6 guests per table.

PATRON LIMITS FOR GOLF OUTINGS/EVENTS

50 Person Limit interior with the availability for an additional **40 guests outside on the patio.** It must be made clear to the guests outside, and planned within your organization of the group, that they must remain outside for the entirety of the event. Washroom access is available from the side doors away from the banquet area. And there will be the availability of 1 table at a time to come in during dinner service and 1 guest per table at a time can get drinks from the bar if required throughout the evening.

Room setup is far more limited as we must keep our 10 table setup as to allow the minimum 6 feet between tables guideline that we have been given. Also tables can have no more than 6 guests per table. This applies to outside tables as well.

FOOD SERVICE CHANGES

Buffet style not available. All dinner services must now be plated. Our menu selections and options for events has also greatly changed to accommodate this, while giving our staff the best chance to have quick & thorough service for you and your guests. This will include a family style salad on each table for starters, and then your choices of protein and sides plated by our staff. Please see the new menu options for 2020 on our second page. (Anyone looking to book a wedding that requires a little more menu selection please contact Rob directly to arrange a meeting with our chef & management team)

Safety of our guests and staff is in the forefront of our minds and we hope to be able to host you and your guests in a safe and enjoyable experience this summer/fall. Please reach out directly to Rob at rg@cottonwoodgolfcourse.com with any questions, comments or to look at booking potential dates.

\$27.00 per Guest/before taxes & 15% Gratuity

SELECT YOUR PROTEIN (Choose 1 option)

- AAA Angus Roast Beef with red wine and rosemary scented fond lie
- Apple stuffed pork loin with onion jus
- AAA New York Striploin OR 5oz Chicken Breast
 - o You can have steak or chicken for each guest but we must have the final food numbers for this at least 7 days in advance. For example for a 60 guest event you can tell us 40 steak and 20 chicken

SELECT YOUR SALAD (Choose 1 option)

- Cottonwood Caesar Salad. Crispy romaine tossed in our house-made Caesar dressing with garlic herb croutons
- Tossed greens salad. Fresh greens topped with tomatoes, cucumbers, shredded carrot, green onions & bell peppers. Served with two dressings.
- Pasta salad. Fusilli noodles tossed in a greek dressing and topped with tomatoes, cucumbers, peppers, red onions, black olives and feta cheese.

SELECT YOUR SIDE (Choose 1 option)

- Garlic Herb Mashed Potatoes
- Montreal herb roasted potato wedges
- Twice baked potatoes stuffed with green onion & cheddar

All dinners will be served with a side of vegetable medley tossed in salted butter, dinner buns & a platter of dessert squares for each table