



2019 Holiday Menu

\$32 per person (subject to tax and gratuity) double carvery (minimum 40 ppl)

\$29 per person (subject to tax and gratuity) single carvery

All holiday buffets are accompanied by:

- ❖ Your choice of Yorkshire puddings or fresh dinner rolls
- ❖ Variety of assorted salads
- ❖ Seasonal vegetables steamed & roasted
- ❖ Assortment of Chef's desserts
- ❖ Tea & Coffee

Choose one (or two) of the following for hand carving:

1. Roasted turkey w/ cranberry relish , traditional dressing & pan gravy
2. Apple Cinnamon stuffed pork loin w/ white wine au jus
3. Slow-roasted AAA Canadian Beef w/ red wine fond lié (cooked medium rare unless otherwise specified)
4. Golden baked ham w/ maple & honey Dijon glaze

Choose one of the following to compliment the entrée:

1. Roasted garlic mashed potatoes
2. Scalloped potatoes
3. Herb roasted potatoes
4. Rice pilaf vegetable medley

Vegetarian options are available upon request

Wine available by the liter or half liter

- ❖ Peller Estates Proprietor's Reserve Shiraz
 - ❖ Peller Estates Proprietor's Reserve Pinot Grigio
- Half Liter \$15.00 Full Liter \$25.00

\$125 Room Rental and Setup fee includes all setup and linen

\$75 Re:Sound Government fee if playing copyright music

All prices are subject to tax and gratuity

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Season's Greetings from the Management and Staff of Cottonwood Golf Course!