

Sugar Pine Island
 at Cottonwood

A Distinctive Wedding & Event Experience



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Sophisticated. Romantic. Elevated.
A Wedding & Event experience
like no other.

Located on the back of the beautiful Bow River, Sugar Pine Island is situated in the picturesque valley of the Foothills as part of the exclusive ***Cottonwood Golf & Country Club***. Just over the bridge, a fully private and exclusive event island awaits. Comprised of two adjoining indoor event spaces, as well as a beautifully manicured courtyard, ***Sugar Pine Island*** provides the perfect natural backdrop for stunning outdoor ceremonies, cocktail hours, lawn games, dances, receptions, creative outdoor activations and custom entertainment opportunities.





Event Spaces : A Neutral Setting for Any Palette

Both the Birch and Maple rooms offer a bright yet neutral setting for any design & decor palette, with vaulted ceilings and details throughout the open spaces. With full-service bars in both rooms as well as a portable outdoor cocktail bar available, celebrations can continue regardless of size of event or Island activity location. Limitless in potential, *Sugar Pine Island* looks forward to being the backdrop for your imagination and love stories.

The Poplar Suite Experience with Butler

Created with all couple's wedding day 'getting ready' needs in mind, this private and luxurious cabin is outfitted with hair and make-up stations, TV, fridge and elegant furnishings for a relaxed and calming wedding morning experience. A butler is present to attend to all needs of the group as they get ready for the day's events —a seamless, stress-free and refined beginning.



Sugar Pine Island Space Capacities

MAPLE

69' x 49'

200 seated guests

(dinner reception, various floor plans)

250 guests for cocktail reception

BIRCH

47' x 49'

200 seated ceremony guests

(Indoor Ceremony Option if preferred)

50-100 seated reception for smaller weddings & events

200 guests for dance & cocktail reception

POPLAR SUITE

Maximum capacity: 15 guests

CEREMONY COURTYARD

22,000 square feet of green space

250 for ceremony

250 for cocktail reception



Investment

2026 Sugar Pine Island at Cottonwood Investment: \$8900

INCLUSIONS

Private & exclusive access to all Sugar Pine Island facilities including Poplar Suite
Wedding planning recommendations
Private wedding dinner & wine tasting (*plated only*)
Ceremony coordination
All tables, linens, flatware, glassware, ceremony seating, reception seating
In-house speaker system, projector & 10' x 8' screen, microphones, podium
Two x 55" TV's
Access to golf course for additional photos with golf course concierge

*

All food & beverage in addition to booking rate.

All additional décor & vendor bookings at couples expense.

No outside food & beverage permitted. (Minimal cultural exceptions made on a case-by-case basis and subject to additional fees.)

*For further information and to schedule a site visit,
contact sugarpineisland@cottonwoodgcc.com*

Sugar Pine Island
 *at Cottonwood*



Menu

REHEARSAL DINNER

ARTISANAL WOOD-FIRED PIZZAS (\$23/PIZZA)

Double Pepperoni with hot honey drizzle
BBQ Chicken Ranch
Spicy Hawaiian with Capicola ham + grilled pineapple
Traditional Caprese

All pizzas are 12" and cut into 8 slices

BURGERS & BEER

(\$25. includes a beer, glass of house red or white wine, or a single highball per guest)

Charbroiled Beef Burger on brioche bun with cottonwood burger sauce, cheddar cheese, lettuce, tomato, red onions and long slice pickles

Charbroiled Bison Burger on brioche bun with sriracha aioli, smoked gouda, lettuce, tomato, red onions & bread & butter pickles.

Ground Turkey Burger on potato scallion bun with chipotle aioli, provolone cheese, arugula, tomato & pickled red onions.

Vegetarian Burger on potato scallion bun with roasted vegetable spread, arugula, tomato, bread & butter pickles and red onions. *(GF/Vegan)*

Sides: sea salted fries, truffle fries, sweet potato fries, roasted jalapeno mac & cheese, artisanal greens salad, Caesar salad, baby red potato salad, macaroni salad

Maximum of two burger options and two sides for all rehearsal dinner groups.



WEDDING MORNING BREAKFAST IN POPLAR SUITE

Bottled fruit smoothies (\$9, flavours to vary)

Protein bowls: vanilla & strawberry Greek yogurts, house-made granola, toasted almonds & cashews, shaved coconut, assorted fresh berries. (\$12)

Fresh Fruit Platter with fresh berries (\$8)

Canadian Cheese Platter with assorted crackers & crisps (\$12)

Pastry Platter: assorted fresh-baked muffins, Danishes, banana bread (\$25, portioned for 6 guests)

Warm Breakfast Wraps: farm fresh scrambled eggs, diced peppers, shredded cheddar blend in 12 inch spinach tortillas with choice of: maple pepper ham, smoked bacon, chorizo sausage or vegetarian tofu. (\$10)

COCKTAIL HOUR CANAPES

COLD PASSED CANAPES

(Two-dozen minimum per selection, unless otherwise noted)

Prosciutto-wrapped poached asparagus with herb cream cheese. (\$34/dozen)

Camembert cheese & cranberry relish on ciabatta toast point. (\$34/dozen)

Caprese Skewer: baby tomato, mini bocconcini & fresh basil with balsamic reduction. (\$28/dozen)

Individual shrimp cocktail shot with horseradish sauce, grilled lemon & pickled slaw. (\$38/dozen)

Tuna poke spoon with tobiko and chopped nori. (\$38/dozen)

Smoked Salmon on mini buckwheat blini with citrus crème fraiche & micro greens. (\$36/dozen)

Herb crostini with whipped honey ricotta and toasted pistachios. (\$28/dozen)

Beef Carpaccio with horseradish cream. (\$40/dozen)

HOT PASSED CANAPES

(Two-dozen minimum per selection, unless otherwise noted)

Italian-style bison meatballs with roasted tomato ragu. (\$36/dozen)

Gorgonzola corn fritter with garlic cream dip. (\$32/dozen)

Mushroom arancini with roasted pepper coulis. (\$34/dozen)

Mini vegetable spring rolls with orange ginger sauce. (\$28/dozen)

Bacon-wrapped scallops with maple bourbon glaze. (\$40/dozen)

Mini crab cakes with red pepper & caramelized onion relish. (\$42/dozen)

Roasted lamb lollipops with sour cherry BBQ glaze. (\$44/dozen)

Wagyu beef gyoza dumpling with sweet chili sauce. (\$42/dozen)



COCKTAIL HOUR STATIONS

SHUCKED OYSTER STATION

(\$45/dozen. minimum 6 dozen)

Fresh Shucked PEI oysters with shallot mignonette, lemons, horseradish and tabasco sauce

SUSHI STATION

(\$42/dozen. minimum 4 dozen)

Assorted Sushi: maki rolls & sashimi with soy sauce, wasabi, & pickled ginger

FLAMBEE PRAWN STATION

with choice of Tequila or Sambuca. (\$375/25 guests)

ARTISANAL BREAD BAR

(\$250/25 guests)

Herb focaccia, garlic sourdough, cranberry walnut loaf & whole grain loaf w/ honey butter, fig jelly, spiced tomato chutney, olive oil, balsamic vinegar



RECEPTION DINNERS

BUFFET

*\$90/guest, minimum 50 guests. Children ages 12 and under, \$35/guest
Coffee & Tea station included*

COLD PLATTERS (All Included)

Canadian & European cheese board with assorted dried fruit, crisps & crackers.
Assorted pickled vegetable & relish platter
Selection of fine cured meats & pate with mustard, jellies, crostinis

SALADS (Choice of 2)

Traditional Greek Salad
Sicilian rotini pasta salad
Classic Caesar Salad
Artisanal mixed greens with assorted dressings
Baby red potato salad
Tomato Bocconcini salad with fresh basil
Chickpea salad with cucumber, baby tomatoes & feta cheese

HOT ENTREES (Choice of 2)

Forestier mushroom ravioli with truffle cream sauce and crisp leeks
Roasted jalapeno mac & cheese with cheese cracker crust
Maple cedar plank salmon with sesame ginger glaze
Pan seared supreme of chicken with honey garlic glaze
Slow roasted pork tenderloin with brandy peppercorn sauce

CARVING STATION (Choice of 1)

·Slow roasted cab prime rib with rosemary au jus
·Roasted tenderloin of Alberta beef with red current demi glaze
·Cab roast striploin with red wine reduction
·Baked gammon ham with cloves & honey mustard glaze with curried peach compote

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VEGETABLES (Included)

Seasonal vegetable medley of five seasonal vegetables

STARCH (Choice of 1)

Rosemary roasted baby red potatoes

Buttermilk whipped potatoes

Crispy potato gnocchi with sage & brown butter sauce

Saffron Basmati rice

Greek-style roast potato wedges with oregano and lemon

DESSERTS (All Included)

Variety of French pastries, mini fruit tarts & macarons

Chef's choice of seasonal pies & tortes

Assorted mini cheesecake truffles

Seasonal fresh fruit platter with berries



RECEPTION DINNERS

PLATED

\$75/3-course, \$85/4-course

APPETIZER COURSE

(Available in 4-course option only. Choice of 1)

Pan seared pork belly with celeriac puree, pickled slaw & red currant gastrique
Smoked duck breast on creamed polenta with port reduction
Forestier mushroom & green pea risotto with asiago cheese
Atlantic crab cake with red pepper coulis & fried leeks
Oven roasted vegetable ratatouille in puff pastry vol et vent

SOUP COURSE

(Choice of 1)

Chipotle butternut squash with tarragon crème fraiche
Roasted tomato bisque with grana padano crostini
Forestier mushroom soup with fresh chives & truffle oil drizzle

SALAD COURSE

(Choice of 1)

Classic Caprese: Bocconcini, heirloom tomato, fresh basil with balsamic reduction
Butterleaf lettuce, mandarin oranges, blueberries, goat cheese, shaved almonds, poppyseed dressing
Baby Heart of Romaine, Grana Padano, focaccia crostini & grilled lemon
Roasted Beet & Artisan greens with candied walnuts & goat cheese

MAIN COURSE

(Choice of 3. must include vegetarian dish)

Cab Tenderloin with red currant jus
Red Wine Braised Beef Short Rib with sour cherry reduction
Roasted Chicken Saltimbocca: Supreme of Chicken wrapped with sage & prosciutto with sage pan gravy
Pan Seared Sablefish with pineapple & lime salsa
Herb Crusted Rack of Lamb with mint au jus
Wild Mushroom Ravioli with wilted spinach, baby tomatoes, roasted tomato sauce



STARCH

(Choice 1 option for all main course selections)

Potato gratin dauphinois
Roasted garlic pomme puree
Classic duchess potato
Oven roasted Greek potato wedges
Jasmin rice pilaff

DESSERT COURSE

(Choice of 1)

Earl Grey Crème Brulee with mini macaron & fresh berries
Chocolate Truffle Mousse Cake with fresh cream
Vanilla Custard Fruit Tart with fresh cream
Tiramisu Chocolate Mousse with shortbread cookie
Orange Cardamom Olive Oil Cake with fresh cream & berries

KIDS 3-COURSE

(Set Menu, \$25/guest 12 and under)

Trio of melons & vanilla yogurt dip
Chicken Fingers & Fries or Pizza (*pepperoni or cheese*)
Chocolate brownie & ice cream

COFFEE & TEA STATION

(\$5/guest, unlimited)



LATE NIGHT BITES

(\$18/guest, 25-guest minimum per selection. Recommended for 50% of total guest count)

MAC & CHEESE BAR

Cavatappi noodles with four-cheese sauce, cheese cracker crust

Accoutrements: Bacon lardon, chorizo sausage, pickled jalapenos, green onions

PEROGIE BAR

Potato Cheddar Perogies

Accoutrements: Bacon bits, Kielbasa sausage, green onions, banana peppers, sour cream, shredded cheddar cheese

NACHO BAR

Yellow tortilla chips, fire roasted salsa, sour cream, seasoned ground beef, warm nacho cheese sauce, diced tomatoes, pickled jalapeños, black olives, green onions

TACO IN A BAG

Nacho Cheese Doritos, seasoned ground beef, diced tomatoes, green onions, shredded cheddar cheese, sour cream, salsa

MINI BEEF SLIDERS

(2 Sliders/guest)

Cab beef patty, burger sauce, cheddar cheese, diced red onions, bread & butter pickles on toasted potato rolls

An automatic gratuity of 20% will be added to all food and beverage items.

Tastings for all plated dinners are included for all couples. (Up to 4 additional guests can be added at full menu cost)



Bar Menu

SIGNATURE COCKTAIL

THE SUGAR PINE \$15

Chambord, Lychee Liqueur, Prosecco, Rosemary Syrup, shaken, served in coupe glass

Other custom cocktails available, Market Price

HIGHBALLS \$8 (10Z), \$15 (20Z)

Cruzan White Rum

Cruzan Dark Rum

Cruzan Spiced Rum

Crown Royal Whisky

Cazadores Blanco Tequila

Tanqueray Gin

Eau Claire Clearwater Vodka

Woodford Bourbon



Bar Menu

WINE

RED

Lotus Cabernet Sauvignon \$40

Ripe fruit aromas, with dark cherry & plum undertones. Medium body, warm and savoury, with a pleasantly persistent finish.

Nicolas Idiart Pinot Noir \$45

Red berry flavours of cherry, kirsch, and raspberry mixed with vanilla and spices. Medium body, round, gentle tannins, and an elegant structure.

Sidewood Estate Shiraz Menu Price \$50

Abundance of blackberry, dark red fruits, and notes of dark chocolate. Rich and silky tannins, with a long and luxurious finish.

Vegamar Reserva Menu Price \$55

Aromas of ripe red and black forest fruits, such as cherries and plums. Back notes of vanilla and cedar, smooth tannins, with a bold finish.

Chateau Bourbon La Chapelle Cabernet Sauvignon \$60

Big oak, leather, anise flavours. Tannins are hidden in the back but once aerated in the glass, the flavour bursts into a bold but smooth finish

Wine supplied by a third party will be subject to a \$30/bottle corkage rate.



Bar Menu

WINE

WHITE

Chateau De La Bouyere Bordeaux Blanc \$35

A blend of Semillon and Sauvignon Blanc gives birth to an aromatic, fruity wine accented by exotic notes.

Dominio De Calles Verdejo \$45

Flavorsome layers of sweet tropical and ripe stone fruit. Refreshing acidity and a great length of flavor.

LaMua Sauvignon Blanc \$50

Intensely aromatic with hints of well ripened tropical fruit against a citrus backdrop.

La Doncella Chardonnay \$55

Tropical fruits, such as ripe pineapple on the nose, with notes of apple and banana. Wonderful smooth and silky texture on the palette.

BUBBLES

Ruffino Prosecco \$35

White Peach, Green pear, and citrus on the nose, a dry palette and a medium finish.

Anno Domini Rose Prosecco \$45

Soft, bright pink color, with a sharp and fruity bouquet with flowery notes.

Moet and Chandon Imperial Brut Champagne \$120

Fresh and elegant, with exotic tones and a luscious palette.

Wine supplied by a third party will be subject to a \$30/bottle corkage rate.



Bar Menu

BEER

DOMESTIC CANS \$9

Budweiser
Bud Light
Coors Original
Canadian
Michelob Ultra

IMPORT CANS \$9

Peroni
Corona
Stiegl Radler

IMPORT BOTTLES \$7

Peroni
Corona
Stella Artois

CRAFT CANS \$9

Fernie What the Huck
Cabin Super Saturation
Grizzly Paw Three Sisters Pale Ale
Railyard Lager
Railyard IPA
Blindman 5 of Diamonds Pilsner
VayCay Tangerine Speedo NEIPA



Bar Menu

CANNED COCKTAILS / RTD'S \$7

Hendo Paloma
Hendo Margarita
High Noon Vodka Seltzer (Peach, Pineapple, Grapefruit)
High Noon Tequila (Peach, Watermelon, Grapefruit, Lime)
Motts Clamato Regular & Extra Spicy
Cabana Moscow Mule
Strongbow Cider
Strongbow Dark Fruit Cider
Strongbow Rose Cider
Jameson Ginger Lime Mule
Sandbagger Transfusion lemonade
Sandbagger Boysenberry Gin Seltzer
Sandbagger Lemon Lime Gin Seltzer
Simply Spiked Lemonade
Arizona Hard Iced tea

NON-ALCOHOLIC POP & JUICE

\$5/GUEST UNLIMITED REFILLS (OR \$3/CONSUMPTION)



Sugar Pine Island



at Cottonwood

Wedding Partners



Sugar Pine Island Wedding Partners

We are proud to introduce you to the talents of an elite group of wedding and event professionals, creatives and artists. Each industry partner is a leader in their field, with limitless capacity to bring your wedding and event visions to life.



OFFICIANTS

Weddings By Tamara

Tamara Jones, tamara@weddingsbytamara.com, [@tamaraaju](https://www.weddingsbytamara.com), www.weddingsbytamara.com

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Jacqueline Hoare

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Vince “Fuzzy” Sutherland

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Urban Officiant

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Cathy Yost

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FLORAL

Mandala Floral

Mallory Lutz, www.mandalafloreal.com, mandalaf@telus.net, [@mandalafloreal](https://www.instagram.com/mandalafloreal)

Creative Edge Flowers

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Flower Artistry

Lyn Chapman, www.flowerartistry.ca, hello@flowerartistry.ca, [@flowerartistry](https://www.instagram.com/flowerartistry)

Modern Flowers

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Sweet Bloom Floral Design

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Amborella Floral

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Black Cat Florist

Dani, [@blackcatflorist](https://www.instagram.com/blackcatflorist), blackcatflorist.ca, hello@blackcatflorist.ca, 403.869.7692

Black Earth Floral

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DÉCOR/RENTALS

Special Event Rentals

Contact: Kim Robinson, kim@specialeventrentals.com www.specialeventrentals.com, @specialeventrentals

Coven Creative

Kriya Presler, @coven.creative, kriya@covencreative.ca, 403.615.1369

Chair Flair

Contact: Shannon Collins, www.chairflair.ca, shannon@chairflair.ca, @chairflair

Avenue Accents YYC

@avenueaccentsyyc, www.avenueaccentsyyc.com, avenueaccentsyyc@gmail.com

Modern Rentals

Contact: Jacquie Can, www.modernrentals.ca, jacquie@modernrentals.ca, @modernrentalsweddings

PHOTOGRAPHY

Tess Lucas Photography

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Juan & Angie

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Sweet Light Photography

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Sarah Pukin Photography

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Kelsey Vera Photo

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Lewis & Company

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TK Shotz

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DJ's & LIVE MUSIC

Apex DJ's

@apex.djs.canada, www.apexdjs.ca, hello@apexdjs.ca

Pez Productions (DJ)

@pezproductions, info@pezproductions, www.pezproductions.ca

DJ NICO/Audiowerx

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Franz Lorenzana

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DJ's & LIVE MUSIC cont.

DJ Gummi

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Mode Music (live music, strings)

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Amante Duo

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HAIR & MAKE-UP

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WEDDING CAKE & DESSERTS

SWIRL Custom Cakes & Desserts

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Black Dog Bakery

Chelsea, @blackdog_bakery, info@blackdogbakery.ca, www.blackdogbakery.ca

Whippt

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Sweetnd

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Bake My Day

@bakemydayyc, bakemydaycalgary@gmail.com, www.bakemydaycalgary.com

Yvonne's Delightful Cakes

@yvonesdelightfulcakes, www.yvonesdelightfulcakes.com

Pretty Sweet Bakeshop

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INVITATIONS & STATIONARY

Lovesky Design

Kelly, @loveskydesign, www.loveskydesign.ca, info@loveskydesign.ca

Pink Umbrella Invites

Shanna, @pinkumbrellainvites, www.pinkumbrelladesigns.com, info@pinkumbrelladesigns.com



SPECIALTY ITEMS & MOBILE BARS

The Prosecco Cart

Jen, @theproseccocart, www.proseccocart.ca, jen@proseccocart.ca

Suds & Sodas

Melissa, @sudsandsodas, www.sudsandsodas.com melissa@sudsandsodas.com

WEDDING PLANNERS & DAY-OF COORDINATORS

Lynn Fletcher Weddings

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Raven Alexandra Signature Weddings

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Moments By Madeleine Weddings

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Day of Diva

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TRANSPORTATION

Ambassador Limousines & Shuttles

@ambassadorryc, reservations@chkr.net, 403.299.4910, www.mylimos.com

AM/PM Limousines

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