

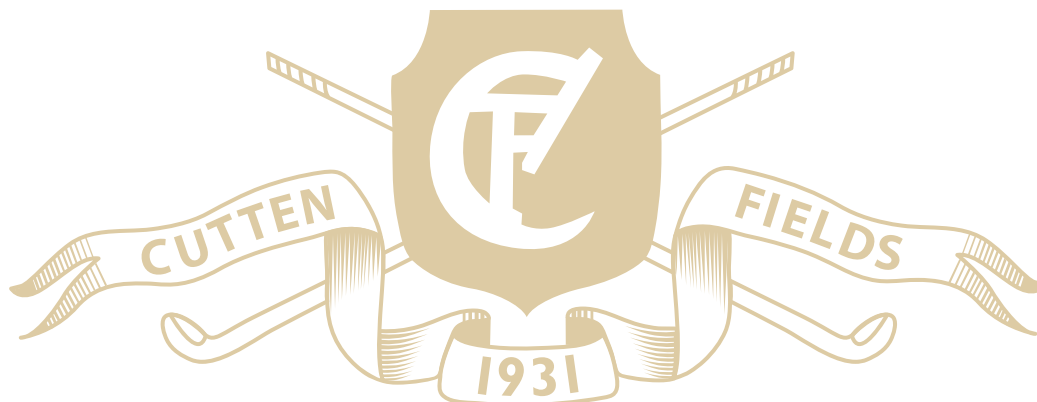


CUTTEN FIELDS
Banquets & Events

BANQUETS & EVENTS BY CUTTEN FIELDS

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BANQUETS & EVENTS BY CUTTEN FIELDS

Breakfast Buffet

CONTINENTAL BREAKFAST

An assortment of breakfast pastries, muffins and croissants

Sliced seasonal fresh fruit

Assortment of hard and soft cheeses

Freshly brewed coffee

Assorted teas

Carafes of chilled orange and cranberry juice

MINIMUM 6 PEOPLE

HEART SMART

Granola with dried fruit and nuts

Natural Yogurt

Freshly baked mini muffins

Fresh seasonal fruit salad

Freshly brewed coffee

Assorted teas

Carafes of chilled orange and cranberry juice

MINIMUM 6 PEOPLE

CUTTEN CLASSIC BREAKFAST

Canadian Grade A scrambled eggs, bacon and sausage

Chef's home-style potatoes

An assortment of breakfast pastries, muffins and croissants

Fresh seasonal fruit salad

Freshly brewed coffee

Assorted teas

Carafes of chilled orange and cranberry juice

MINIMUM 20 PEOPLE

Prices Do Not Include Applicable 20% Service Charge and HST • Prices Subject to Change



BANQUETS & EVENTS BY CUTTEN FIELDS

Break Items



BREAK ITEMS

Freshly Baked Gourmet Muffins (dz.)
 Apple Danish & Blueberry Stick Danish (dz.)
 Freshly Baked Gourmet Cookies (dz.)
 Assorted Mini Squares & Butter Tarts (dz.)
 Local & Artisan Cheeses with Crackers (per person)
 Fresh Fruit Display (per person)
 Assorted Chocolate Bars & Granola Bars (ea.)
 Seasonal Vegetable Crudites & Peppercorn Ranch Dip

BEVERAGE BINS

Assorted Cans of Pepsi Brand Soft Drinks
 Bottled Water (500ml)
 Bottles of Dole Assorted Juices (450ml)
 (Orange, Apple, Strawberry-Kiwi)

Beverage Bins Will Be Billed Based on Consumption



BANQUETS & EVENTS BY CUTTEN FIELDS

All Day Meeting

“Through the Day” Meeting Package

ARRIVAL

Sliced Seasonal Fresh Fruit,
Assorted Gourmet Muffins &
Croissants, Carafes of Chilled
Juice, Freshly Brewed Coffee and
Gourmet Teas

MID MORNING

Refreshment of
Coffee and Tea

Assorted Canned Soft
Drinks and Perrier

LUNCH

Choice of 1 of the
Working Lunches

AFTERNOON

Assorted Freshly-Baked
Gourmet Cookies,
Refreshment of Coffee
and Tea

Assorted Canned Soft
Drinks, and Perrier

1

WORKING BUFFET LUNCH

Cutten Organic Mixed Greens,
Radicchio, Frisée & Green
Leaf Lettuce with Tomatoes,
Cucumbers & Shaved Carrot
with Balsamic Vinaigrette

English Cucumber, Grape Tomato
& Kalamata Black Olive Penne
Pasta Salad

Whole Roasted BBQ
Glazed Chicken

University of Guelph Yukon
Gold Potato Wedges with
Cajun Seasoning

Steamed Seasonal Vegetables

Assorted Mini Squares
& Butter Tarts

2

WORKING BUFFET LUNCH

Cutten Organic Mixed Greens,
Radicchio, Frisée & Green
Leaf Lettuce with Tomatoes,
Cucumbers & Shaved Carrot with
Balsamic Vinaigrette

Quinoa, Chickpea
& Black Bean Salad

Naan & Roti

Butter Chicken

Steamed Basmati Rice

Steamed Seasonal Vegetables

Caramel Cheesecake
with Fresh Berries

3

WORKING BUFFET LUNCH

Elmira Field Greens with
Strawberries, Toasted Almonds,
Woolwich Chèvre & Sundried
Cranberries with a Townsend
House Honey Poppy Seed Dressing

Kachumber Salad; Diced Tomato,
Cucumber, Carrot, Coriander &
Lemon Olive Oil

Grilled Naan Bread

Steamed Basmati Rice

Grilled Chicken with Stir Fry
Vegetables in a Coconut,
Green Curry, Soya & Coriander
Lime Sauce

Fresh Fruit Display

Minimum 12 people



BANQUETS & EVENTS BY CUTTEN FIELDS

Lunch Buffet Options

Sandwich Buffet

Assorted Pre-Made Sandwiches (1 per person)
 Homemade Soup of the Day
 Cutten Organic Mixed Greens, Radicchio, Frisée and
 Green Leaf Lettuce with Tomatoes, Cucumbers and
 Shaved Carrot with Balsamic Vinaigrette

Assorted Mini Squares & Butter Tarts
 Freshly Brewed Coffee and Assorted Teas

Create Your Own Sandwich

Selection of Breads, Kaisers and
 Flour Tortilla Wraps with Whipped Butter
 Selection of Condiments and Preserves
 Homemade Soup of the Day
 Cheddar, Provolone and Gruyere
 Genoa Salami, Black Forest Ham and Roast Beef
 Canada Grade A Egg Salad
 Albacore Tuna Salad

Cutten Organic Mixed Greens, Radicchio, Frisée
 & Green Leaf Lettuce with Tomatoes, Cucumbers
 & Shaved Carrot with Balsamic Vinaigrette
 Peppercorn Ranch Potato Salad
 Seasonal Fresh Fruit Display
 Assorted Mini Squares & Butter Tarts
 Freshly Brewed Coffee & Assorted Teas

Taco Buffet

Cutten Organic Mixed Greens, Radicchio, Frisée and
 Green Leaf Lettuce with Tomatoes, Cucumbers and
 Shaved Carrot with Balsamic Vinaigrette
 Quinoa, Chickpea & Black Bean Salad
 Hard & Soft Taco Shells
 Seasoned Ground Beef
 Shredded Iceberg Lettuce & Monterey Jack Cheese

Sour Cream, Guacamole & Salsa
 Caramel Cheesecake with Fresh Berries
 Freshly Brewed Coffee & Assorted Teas



BANQUETS & EVENTS BY CUTTEN FIELDS

Lunch Buffet Options

Light Option #1

Garden Greens Topped with Shaved Carrot, Cucumber & Grape Tomatoes Served with Ranch Dressing and Balsamic Vinaigrette

Classic Caesar Salad

Kachumber Salad

Naan Bread

Basmati Rice

Chicken Stir Fry

Assorted Squares and Tarts

Freshly Brewed Coffee & Assorted Teas

Light Option #2

Assorted Rolls & Whipped Butter

Cutten Organic Mixed Greens, Radicchio, Frisée and Green Leaf Lettuce with Tomatoes, Cucumbers and Shaved Carrot with Balsamic Vinaigrette

Mediterranean Pasta Salad

Barbecue Organic Chicken

University of Guelph Yukon Gold Potato Wedges

Steamed Elmira Produce Auction Vegetables

Assorted Squares and Tarts

Fresh Fruit Display

Freshly Brewed Coffee & Assorted Teas

Light Option #3

Italian Caprese Salad

Classic Caesar Salad

Cutten Organic Mixed Greens, Radicchio, Frisée and Green Leaf Lettuce with Tomatoes, Cucumbers and Shaved Carrot with Balsamic Vinaigrette

Penne Bolognese

Garlic Bread

Assorted Squares and Butter Tarts

Fresh Fruit Display

Freshly Brewed Coffee & Assorted Teas



BANQUETS & EVENTS BY CUTTEN FIELDS

Barbecue Buffet Options

Barbecue #1

Elmira Produce Auction Garden Greens
with Ranch Dressing and Balsamic Vinaigrette
Elmira's Own Tomato, Cucumber and Pesto Salad
Creamy Potato and Chive Salad
Crusty Buns, Traditional Garnish & Condiments
Fresh Cookies
Assorted Canned Soft Drinks



PLEASE SELECT ONE OF THE FOLLOWING ENTRÉES:

All Beef Hamburgers
Grilled Seasoned Chicken Breast
with Tangy BBQ Sauce
Italian Sausage

Barbecue #2

Elmira Produce Auction Garden Greens
with Ranch Dressing and Balsamic Vinaigrette
Tomato, Cucumber and Pesto Pasta Salad
Creamy Potato and Chive Salad
Crusty Buns, Traditional Garnish & Condiments
Fresh Cookies
Assorted Canned Soft Drinks



PLEASE SELECT TWO OF THE FOLLOWING ENTRÉES:

All Beef Hamburgers
Grilled Seasoned Chicken Breast
with Tangy BBQ Sauce
Italian Sausage

Barbecue #3

Elmira Produce Auction Garden Greens with Ranch
Dressing & Balsamic Vinaigrette
Classic Caesar Salad
Grilled Canadian Prime Striploin
University of Guelph Yukon Gold Potato Wedges

Seasoned Grilled Vegetables
Caramelized Onions & Sautéed Mushrooms
Chocolate Cake with Caramel Sauce & Fresh Berries
Freshly Brewed Coffee & Assorted Teas

Minimum 20 people



BANQUETS & EVENTS BY CUTTEN FIELDS

Cocktail Reception Options



Stationary Hors D'oeuvres

ASSORTED SANDWICHES AND WRAPS

Forest Ham and Cheddar, Slow Roasted Turkey and Garlic Aioli, Slow Roasted Shaved Beef, Gruyere and Horseradish Mayo, Fresh Albacore Tuna Salad, Smoked Salmon, Egg Salad

SHRIMP COCKTAIL DISPLAY

Served with a Classic Seafood Sauce & Lemon Wedges

ANTIPASTO DISPLAY

Assorted Olives, Grilled Vegetables, a Myriad of Guelph's Own Italia Salami Co. Deli Meats, Spicy Zucchini, Marinated Artichokes with a Selection of Artisan Bread & Rolls

SEASONAL VEGETABLE CRUDITES

With Peppercorn Ranch Dip

SEASONAL FRESH FRUIT DISPLAY

ASSORTED SQUARES, TARTS AND FRESHLY BAKED COOKIES

LOCAL AND ARTISAN CHEESE WITH ASSORTED CRACKERS



BANQUETS & EVENTS BY CUTTEN FIELDS

Cocktail Reception Options



Wandering Hors D'oeuvres

HOT

Grilled Chili Rubbed Beef Satay
 Chicken Satay with Lime
 and Coriander Teriyaki
 Braised Beef Short Ribs,
 Yorkshire Pudding
 Chickpea Onion Bhajis with
 Mint Coriander Dip
 Double Smoked Bacon and Brie
 Roasted Fingerling Potatoes with
 Chive Sour Cream
 Sweet Pea Arancini
 Mushroom Arancini
 Truffle Goat's Cheese Stuffed
 Mushroom Cups
 Shrimp Tempura with Wasabi Mayo
 Mini Quiche Lorraine
 Tempura Battered Cauliflower
 with a Spicy Tomato Mayo
 Crab Cakes with Guacamole
 Prosciutto Wrapped
 Black Tiger Shrimp

COLD

Bruschetta Feta Olive Oil
 Toasted Crostini's
 Caprese Skewers with
 a Balsamic Glaze
 Prosciutto Wrapped Cantaloupe
 Shaved Roast Beef on Crostini's
 with Horseradish Mayo and
 Caramelized Onions
 Vodka Smoked Salmon,
 Lemon Caper Cream Cheese and
 Dill on Pumpernickel
 Pickled Beet, Orange
 and Feta Towers
 Shrimp Cocktail Salad with Shaved
 Radish on English Cucumber Coins
 Tuna Poke Cured Sashimi Grade
 Tuna with Avocado and
 Sesame Seeds
 Trout Mousse on Rice Crackers
 with Candied Red Onion



BANQUETS & EVENTS BY CUTTEN FIELDS

Exhibition Food Stations

Designed to Add to Your Reception Function | MINIMUM 50 PEOPLE

SLIDER STATION

Slow Roasted Beef with Horseradish Aioli, BBQ Pulled Pork with Chipotle Mayo & Fresh Coleslaw, Garlic-Basmati, Roasted Portobello Mushroom, Sun Dried Tomato & Relish

ASIAN STATION

Chicken Pot Stickers with Ponzu & Chives, Sushi Rolls with Wasabi & Ginger, Asian Sesame Vegetable Salad & Lo Mein Noodles with BBQ Pork

MAC & CHEESE STATION

Elbow Noodles, White Cheddar Veloute, Peas, Sweet Corn, Baby Spinach, Bacon Lardons, Scallions, Gruyere Cheese, Old Cheddar & Panko-Parm Crust

TACO STATION

Grilled Southwest Seasoned Chicken Breast, BBQ Pulled Pork & Shaved Ancho Rubbed Beef with Chipotle Hot Sauce, Sour Cream, Scallions, Salsa, Guacamole, Charred Corn-Pineapple Salsa, Shredded Iceberg Lettuce & Grated Cheddar with Hard & Soft Taco Shells

PASTA STATION

Rigatoni & Gluten Free Quinoa, Bolognese Sauce, Tomato Sauce, Pesto Sauce, Putanesca Condiments, Parmesan Cheese, Extra Virgin Olive Oil & Dried Red Chillis

SALAD STATION

Selection of Greens, Homemade Dressing & Vinaigrette, Preserves, Pickles, Fresh Crudites, Candied Nuts, Chèvre Cheese, Sunflower Seeds, Sun Dried Cranberries, Garlic-Herb Croutons, Assorted Rolls & Cumin Scented Roasted Red Pepper Hummus

Minimum of 3 Hours per Culinary Exhibition or Carving Station Applies



BANQUETS & EVENTS BY CUTTEN FIELDS

Extravagant Dinner Buffet



Extravagant Dinner Buffet

Grain Revolution Artisan Breads & Rolls with
Homemade Spreads & Whipped Butter

Seasonal Crudites & Dip

Classic Caesar Salad

Elmira Field Greens with Strawberries,
Toasted Almonds, Woolwich Chèvre, Sundried
Cranberries with a Townsend House Honey
Poppy Seed Dressing

Candied Red Onion, Chickpea & Scallion Salad

Antipasto: Guelph's Own Italia Salami Co.
Prosciutto, Soppressata, Genoa Salami,
Pecorino, Marinated Artichokes, Grilled Peppers
& Herbed Olives

Carved Slow Roasted Canadian Prime Rib of
Beef with Horseradish & Jus

Sustainable Arctic Char with Roasted Red
Pepper Beurre Blanc

Steamed Elmira Produce Auction Seasonal
Vegetables

University of Guelph's Yukon Gold Herb & Garlic
Roasted Potatoes

Penne in a Rustic Tomato Sauce with Parmesan
Cheese & Extra Virgin Olive Oil

Flourless Chocolate Torte

New York Style Cheesecake

Townsend House Honey Crème Brûlée

Chocolate Vanilla Cream Puffs

Seasonal Fruit Display

University of Guelph's Apple Crumble

Freshly Brewed Coffee & Assorted Teas

Minimum 36 people



BANQUETS & EVENTS BY CUTTEN FIELDS

Plated Meal Options

Plated Meals Include a Selection of Assorted Rolls with Whipped Butter and Coffee and Tea Service

CHOOSE A STARTER

Caesar Salad with Grano Padano Parmigiano Cheese, Lemon and Garlic Croutons

Cutten Organic Mixed Greens, Radicchio, Frisée and Green Leaf Lettuce with Tomatoes, Cucumbers and Shaved Carrot with Balsamic Vinaigrette

Baby Arugula & Frisée Lettuce with Sun Dried Cherries, Woolwich Chèvre Cheese, Toasted Almonds, Clementine and Honey Poppy Seed Dressing

Caprese Salad with Sliced Tomatoes, Grape Tomatoes, Bocconcini Cheese, Basil, Sea Salt, Extra Virgin Olive Oil and Aged Balsamic Dressing

Chef's Feature Soup

CHOOSE A SIDE

Rosemary Scented Mini Red Skin Potatoes

Sweet Potato & Yukon Potato Mash

Roasted Garlic Mashed Yukon Gold Potatoes

Caramelized Onion and Leek Potato Gratin

Basmati Rice with Lemon and Fresh Herbs

Choose an Entree | MAXIMUM OF 3 ENTREES

AAA Beef Tenderloin with a Red Wine Demi Glaze	\$66.75
AAA Prime Rib of Beef; Herb & Peppercorn Crusted Slow Roasted with Horseradish & Jus	\$66.75
Chicken Supreme Stuffed with Woodland Mushrooms, Goat Cheese & Fresh Chicken Thyme Farce	\$55.95
Chicken Supreme with Mushroom Thyme Marsala Wine Jus	\$55.95
Chicken Supreme Stuffed with Roasted Red Peppers, Spinach & Herbed Cream Cheese	\$55.95
Grilled Atlantic Salmon with a Charred Corn, Shallot, Tomato & Chive Relish	\$56.95
Pan Seared Arctic Char with Wheat Berries, Black Lentils, Golden Beets & a Tomato Coulis	\$55.95
Canadian Lentils with Glazed Vegetables and Roasted Fingerlings	\$52.45
Butternut Squash Ravioli with Baby Spinach and Sage Brown Butter	\$52.45
Mushroom Ravioli in a Roasted Shallot & Garlic Cream	\$52.45
Aloo Gobi Turmeric Spiced Cauliflower, Fingerling Potatoes, Grape Tomatoes, Roasted Onion & Coriander with Sautéed Lentils & Vegetables	\$52.45

CHOOSE A DESSERT

Flourless Chocolate Torte with Raspberries

Townsend House Honey Crème Brûlée

Crème Brûlée New York Style Cheesecake

New York Style Cheesecake with Mango Coulis

Tiramisu with Espresso Anglaise & Fresh Berries

Italian Meringue Lemon Curd Tart with Blueberry Compote

University of Guelph Apple Crumble with Cinnamon Crème Anglaise & Vanilla Ice Cream

All guests must have a place card indicating their entree selection.

Please make your event coordinator aware of any dietary restrictions. Alternative courses will be provided for any guests with a dietary restriction for no additional cost.

Total number of entrees is required by the deadline set by your event coordinator.



BANQUETS & EVENTS BY CUTTEN FIELDS

Beverage Options



NON-ALCOHOLIC BEVERAGES

Freshly Brewed Coffee and Tea
Assorted Cans of Pepsi Soft Drinks
San Pellegrino Sparking Water (1L)
Aqua Panna Still Water (1L)
Carafes of Assorted Juice and Pop (1L)
Mixed Fruit Punch (Per Bowl)

ALCOHOLIC BEVERAGES

Vodka Fruit Punch (Per Bowl)
Standard Bar Rail Shots
Premium Bar Shots (price varies – please inquire)
Domestic Beer (Tallboy)
Imported Beer
Ciders
Glass of House Wine



BANQUETS & EVENTS BY CUTTEN FIELDS

Rooms & Technology

Room Rental Fees

BOARDROOM (UPSTAIRS)

Maximum 12 Guests

BOARDROOM (MAIN LEVEL)

Maximum 12 Guests

ISABELLE WHITE ROOM

Maximum 24 Guests

DORMIE ROOM

Maximum 60 Guests

CUTTEN HALL

Maximum 200 Guests

CUTTEN & DORMIE

Cutten Fields is committed to being responsible to our environment in every aspect of our business. These fees are applied to cover a portion of the cost of maintaining these initiatives and ensuring the responsibility of our product.

Hand-Held Microphone, Podium & Wireless Internet Access are Included in Your Room Rental

MEETING ACCESSORIES

Additional Hand-Held Microphone

Lapel Microphone

LCD Portable Projector

Mounted Projector and Screen (Cutten Hall Only)

Portable Outdoor Speakers and Amplifier

Laptop Speakers and Amplifier

Projection Screen

Flip Chart with Markers

Easel



Terms & Conditions

Cutten Fields will not be responsible for any missing items/equipment before, during or after a function. Cutten Fields reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. As the convenor of the event, you are responsible for any property damage resulting directly or indirectly from you or any of your guests while on Cutten Fields grounds. A minimum \$500 fee will be charged for any major damage to the property or an item/action that requires clean up to the property.

GUARANTEED NUMBERS AND BILLING

The guaranteed number of attendees is required 10 business days prior to the event. Should not guarantee be received, the Club will prepare and charge for the original expected attendance outlined on the banquet event order.

Should the event numbers increase more than 10% within 10 business days of the event, an additional 5% of the total invoice will be added to your event.

A Capital Recovery Allowance and Environmental Surcharge of \$4 respectively will be charged per person.

Upon receipt of an invoice issues by Cutten Fields, the outstanding balance is to be paid in a net of 30 days following the event. Interest of 2% per month will be charged on all outstanding balances.

CANCELLATIONS

In the event of a cancellation received more than 60 days prior to the event, 20% of the estimated spend will be levied as a cancellation fee. In the event of a cancellation received 59-21 days prior to the event, 50% of the estimated spend will levied as a cancellation fee. In the event of a cancellation received 20 days or less prior to the event, 100% of the estimated spend will be levied as a cancellation fee. Cancellations must be received in writing.

Cutten Fields reserves the right to reallocate space in the event of an increase/decrease in attendance or mechanical/structural failures.

DEPOSITS

Space is limited at various times of the year and it is necessary to ask for a non-refundable deposit to hold the room for your event.

PAYMENT

Cutten Fields accepts debit, cheque, cash and payments made online through your financial institution. Credit cards are not an accepted method of payment.



BANQUETS & EVENTS BY CUTTEN FIELDS

Terms & Conditions

FOOD AND BEVERAGE

Cutten Fields is a full service food and beverage operation and does not allow any external food or beverages to be brought onto the premises, with the exception of cakes.

In the interest of best practices related to food safety and sanitation, Cutten Fields does not permit the removal from the Club premises of previously displayed buffet items by the event convenors or guests.

We are pleased to provide a bar for the exclusive use of your event. If your bar bill is less than \$350 and/or your attendance is less than 30 people, an additional charge of \$25 per hour, per bartender for a minimum of 3 hours will apply.

Alcoholic beverages will be served in accordance with the laws set for by the Alcohol and Gaming Commission of Ontario. No alcoholic beverages can be brought onto or taken out of our licensed establishment. It is the law that all alcoholic products consumed at your event be purchased through the LCBO or Brewers' Retail by Cutten Fields.

Any outside alcohol found on the premises will result in a \$1,000 fine and will be confiscated. Should the event not comply with the laws, guests may be asked to vacate the premises and the bar may be closed for the remainder of the event.

Shots and doubles are strictly prohibited at Cutten Fields banquet bars. Cutten Fields reserves the right to refuse guests service at any point during the event should they appear to be intoxicated.

Should the event not comply with the laws, guests may be asked to vacate the premises and the bar may be closed for the remainder of the event. Servers may check ID of anyone who appears under the age of 25 years. The legal drinking age is 19. Acceptable forms of ID are: driver's license, passport, Canadian citizenship card with photo, Canadian Armed Forces ID, and LCBO photo card.

Alcohol can only be served until 1am. Last call will be made at 12:45am and all beverages will be cleaned up at 1:15am regardless of whether they are finished.

LABOUR CHARGES

Cutten Fields understands that banquet food service times may vary from the confirmed meal service times on occasion. The Club reserves the option of adding an additional charge to the banquet bill should the service time be delayed 15 minutes or more. Additional charges will be calculated at a rate of \$100 per 15 minutes to offset the additional labour and other costs incurred by the club.

Room bookings for Cutten Hall and Dormie Room are subject to a \$300 set up fee should no food and beverage be required for the event.

For events booked on statutory holidays, an additional labour charge for all staff required will be charged. The charge is equal to one and a half times the employees wage.

All requested audiovisual equipment will be set up and ready for use upon your arrival to the venue. Should your group require assistance with any audiovisual needs beyond the bare minimum (i.e. configuring computers, formatting slideshows, etc.) a service fee of \$350 will be added to the final invoice.

By signing a contract and/or event order, the convenor agrees to the terms & conditions listed on pages 14 and 15 of the catering package.



