



CUTTEN FIELDS

Holiday Events

519-824-2650 ext. 223 | Events@cuttenfields.com



Happy Holidays



TABLE OF CONTENTS

Wandering hors d'oeuvres	2
Stationary reception items	3
Exhibition stations	4
Plated selections	5-6
Plated additions	7
Buffet dinner	8
Beverages	9
Room rental & fees	10
Terms & conditions	11-13



Wandering Hors D'oeuvres

HOT ITEMS

Grilled chili rubbed beef satay
Chicken satay with lime & coriander teriyaki
Braised beef short ribs & yorkshire pudding
Mini turkey sliders with cranberries & dressing on brioche
Chicken tikka kebabs with cucumber dip
Sweet pea arancini
Mushroom arancini
Turkey satay with cranberry glaze
Shrimp tempura with wasabi mayo
Onion & potato fritters
Cod cakes
Mini quiche lorraine
Fingerling potatoes with old cheddar & dried cranberries

COLD ITEMS

Bocconcini wrapped with sun-dried tomato & basil
Cucumber & wasabi smoked salmon rolls
Sun-dried tomato mousse with blueberry compote
Roast beef with horseradish mayo on baguette
Beet cured smoked salmon on rye toast with lemon cream cheese



Stationary Reception Items

Seafood display

Peel & eat shrimp, smoked salmon, kiwi mussels & crab salad with horseradish cream and cocktail sauce

Antipasto display

Assorted olives, grilled vegetables, a myriad of Guelph's own Italia Salami Co. deli meats, pickled eggplant, spicy zucchini & marinated artichokes with a selection of artisan breads & rolls

Local & artisan cheese selections

With assorted crackers

Seasonal mixed vegetable crudites

With dip

Seasonal fresh fruit display

Assorted sandwiches & wraps

Ham & swiss, turkey & provolone, roast beef & cheddar, tuna salad, salmon salad, egg salad & chicken salad



Exhibition Food Stations

MINIMUM 50 PEOPLE, THESE STATIONS ARE DESIGNED TO ADD TO YOUR RECEPTION FUNCTION

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 chilis

Salad station

Selection of greens, homemade dressing & vinaigrette, preserves, pickles, fresh crudites, candied nuts, chevre cheese, sunflower seeds, sun-dried cranberries, garlic-herb croutons, assorted rolls & cumin scented roasted red pepper hummus

Carving station

Slow roasted prime rib, gourmet mustard, jus, horseradish, caramelized onions & mushrooms accompanied with mini artisan kaisers

A LABOUR CHARGE OF \$25/HOUR, MINIMUM OF 3 HOURS PER CARVING STATION APPLIES



Plated Selections

PLATED MEALS INCLUDE A SELECTION OF ASSORTED ROLLS WITH
WHIPPED BUTTER AND COFFEE & TEA SERVICE

PRICES PER PERSON ARE NOTED UNDER EACH ENTREE OPTION ON PAGE 6

CHOOSE ONE STARTER SELECTION

CHOOSE UP TO THREE ENTREE OPTIONS

Total number of entrees is required by the deadline set by your event coordinator
All guests must have a place card indicating their entree selection

CHOOSE ONE DESSERT OPTION

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



Plated Selections

SOUPS

Yukon gold potato & truffle
 Tomato & roasted red pepper bisque with basil oil
 Sweet potato & riesling poached pear
 Butternut squash puree with candied maple walnuts
 Roasted parsnip, crisp apple & heavy cream
 Cauliflower & toasted chestnut

SALADS

Classic caesar salad with grana padano parmigiano cheese
 Winter greens with dried cranberries, mandarins, feta & maple vinaigrette
 Roasted beets & quinoa with walnuts, feta, dried currants & honey citrus dressing
 Waldorf salad with apples, celery & red grapes & walnuts with butter lettuce

ENTREES

Slow roasted Canadian herb & peppercorn crusted prime rib with yorkshire pudding
 AAA beef tenderloin with wild mushrooms & merlot jus
 Roasted turkey with sage & apple dressing and traditional gravy
 Bacon wrapped medallions of turkey with sage-cranberry jus
 Maple glazed salmon with a roasted shallot whiskey butter sauce
 Black beluga lentils with vegetables, toasted almonds, baby kale & red pepper coulis
 Butternut Squash Ravioli with Baby Spinach and Sage Brown Butter
 Chicken Supreme Stuffed with Woodland Mushrooms, Goat Cheese & Fresh Chicken Thyme Farce
 Chicken Supreme Stuffed with Roasted Red Peppers, Spinach & Herbed Cream Cheese

DESSERT

Apple crisp with vanilla ice cream
 New York style cheesecake with cranberry coulis
 White chocolate & cranberry creme brulee
 Steamed plum pudding with eggnog cream
 Sticky toffee & date pudding with spiced whipped cream
 Lemon meringue tart with blueberry compote



Plated Additions

SOUPS

Yukon gold potato & truffle
Tomato & roasted red pepper bisque with basil oil
Sweet potato & riesling poached pear
Butternut squash puree with candied maple walnuts
Roasted parsnip, crisp apple & heavy cream
Cauliflower & toasted chestnut

SALADS

Classic caesar salad with grana padano parmigiano cheese
Winter greens with dried cranberries, mandarins, feta & maple vinaigrette
Roasted beets & quinoa with walnuts, feta, dried currants & honey citrus dressing
Waldorf salad with apples, celery & red grapes & walnuts with butter lettuce

PENNE WITH TOMATO SAUCE

ANTIPASTO PLATE

Served Family Style



Buffet Dinner

GRAIN REVOLUTION ARTISAN BREADS & ROLLS WITH WHIPPED BUTTER

COLD SELECTIONS

Crudites & dip
Classic caesar salad
Mixed greens with dried cranberries, mandarins, feta & maple vinaigrette
Tri-coloured quinoa with pears, roquefort, celery, pecans & cranberries

HOT SELECTIONS

Steamed carrots, braised red cabbage and brussel sprouts
Yukon gold & caramelized onion mashed potatoes
Caprese ravioli with house-made marinara
Roasted turkey with sage & apple dressing and traditional gravy

CARVING STATION

Carved roasted prime rib of beef with horseradish & jus

DESSERT BUFFET

Red velvet cake
Flourless chocolate torte
New York style cheesecake
Mini creme brulee
Steamed plum pudding with eggnog cream
Caramel profiteroles
Assorted christmas cookies
Fresh fruit display

Freshly brewed coffee & assorted tea station



Beverages

SELECT YOUR STYLE OF BAR

Open bar (based on consumption) | Cash bar | Ticket bar

NON-ALCOHOLIC BEVERAGES

Freshly brewed coffee & assorted teas

Assorted cans of soft drinks & juice

San pelligrino sparkling water (1L)

Aqua panna still water (1L)

Carafes of pop or juice (1L)

Mixed fruit punch bowl (serves 50)

ALCOHOLIC BEVERAGES

Vodka fruit punch bowl (serves 50)

Standard bar rail

Premium bar rail (price varies - please inquire)

Domestic beer (tallboy)

Specialty coolers/ciders

House wine



Room Rentals & Fees

ROOM RENTAL RATES

Cutten hall (up to 200 guests)
Dormie room (up to 60 guests)
Cutten hall & dormie room
Isabelle white room

YOUR ROOM RENTAL INCLUDES

Ivory or black table overlay
Ivory or red napkins
Seasonal decor
Service staff and/or bartenders
Table place settings & glassware
Table numbers & stands
Microphone & podium
Wifi
On-site parking

S.O.C.A.N. & RE:SOUND

On behalf of the society of composers, authors & music publishers of Canada, we are required by law to collect royalties when copyright music is played. On behalf of re:sound we are required by law to collect royalties with copyright music is played

ADDITIONS

Lapel microphone
Portable projector (dormie or isabelle white)
Mounted projector (cutten)
Projector screen



Terms & Conditions

GUARANTEED NUMBERS & BILLING

The guaranteed number of attendees is required 10 business days prior to the event date. Should no guarantee be received, Cutten Fields 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.

Upon receipt of an invoice issued 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.

DEPOSIT

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.

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 be 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.

In the event of a cancellation due to public health orders or other government agency (provincial, federal, or municipal) orders, any deposit or interim payment will be held as deposit for a subsequent event to be held at Cutten Fields within 12 months of original date should government protocols allow.



Terms & Conditions

FOOD AND BEVERAGE

Cutten Fields is a full service food and beverage operation and does not allow 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 or previously displayed buffet items from the premises by event convener 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 50 people the difference will be added to your final invoice and 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 establishments can be brought onto or taken out of our licensed establishment. It is the law that all alcoholic products consumed to 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 and banquet bars. Cutten Fields reserves the right to refuse guests service at any point during the event should they appear to be intoxicated.

Servers may check the 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.



Terms & Conditions

LABOUR CHARGES

Cutten Fields understands that banquet food services times may vary from the confirmed meal service times on occasion. Cutten Fields reserves the option of adding an additional charge to the banquet bill should the service time be delayed by 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 Cutten Fields.

Room bookings for Cutten Hall and the Dormie Room are subject to a \$350 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 by Cutten Fields and ready for use upon your arrival to the venue. It is expected that the group comes prepared with all necessary videos, power point presentations and other forms of media required for the event. Should the group require assistance with any audiovisual needs beyond the bare minimum (i.e. configuring computers, formatting slideshows, etc). A service fee of \$350 will apply.

PAYMENT

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

AGREEMENT

By signing a contract and/or event order the convener agrees to the terms & conditions outlined in the Christmas catering package.

