CUTTEN FIELDS

Holiday Events Package

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Plated Selections

INCLUDES ASSORTED BUNS AND WHIPPED BUTTER, FRESHLY BREWED SERVED COFFEE & TEA
MINIMUM OF 16 GUESTS FOR PLATED OPTIONS

CUTTEN FIELDS

APPETIZER CHOICES - CHOICE OF 1-2

Caesar Salad | $17.00/PERSON
With Grana Padano Parmigiano Cheese, Lemon wedges and Garlic Croutons

Winter Greens | $16.00/PERSON
With Dried Cranberries, Mandarins, Feta & Maple Vinaigrette

Winter Soups

Roasted Sweet Potato & Riesling Poached Pear | $11.00/PERSON

Yukon Gold Potato & Truffle | $11.00/PERSON

Tomato & Roasted Red Pepper Bisque | $12.00/PERSON

Butternut Squash Puree | $12.00/PERSON

Holiday Salads

Roasted Beets & Quinoa Salad | $19.00/PERSON
With Walnuts, Woolwich Township Chevre Cheese and Winter Greens

Waldorf Salad | $18.00/PERSON
With Apples, Dried Cranberries, Celery & Red Grapes & Walnuts with Butter Lettuce

Good Leaf Farms Greens | $16.00/PERSON
with Apples, Walnuts, Cranberries & Ranch Dressing

DESSERT CHOICES - CHOICE OF 1-2

Sticky Toffee & Date Pudding | $14.00/PERSON
With Spiced Whipped Cream

New York Style Cheesecake | $14.00/PERSON
With Blueberry Compote

Christmas Desserts

University of Guelph Apple Crumble | $14.00/PERSON
With Cinnamon Crème Anglaise & Vanilla Ice Cream

Italian Meringue Lemon Curt Tart | $14.00/PERSON
With Cranberry Coulis

White Chocolate & Cranberry Crème Brûlée | $14.00/PERSON

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

Plated Selections

CUTTEN FIELDS

ENTRÉE CHOICES - CHOICE OF 2-3

AAA Beef Tenderloin | $54.00/PERSON
with Yukon Gold Mashed Potatoes, Steamed Seasonal Vegetables & Cabernet Sauvignon Veal Jus
Add mushrooms for $3.00/person

AAA Prime Rib of Beef | $42.00/PERSON
with Yukon Gold Mashed Potatoes, Herb & Peppercorn Crusted, Slow Roasted with Horseradish & Jus with Roasted Vegetables

Roasted Turkey | $29.00/PERSON
with Yukon Gold Mashed Potatoes, Sage & Apple Dressing, Traditional Gravy & Roasted Root Seasonal Vegetables

Duck Confit | $35.00/PERSON
with Roasted Fingerling Potatoes, Cranberry Orange Duck Jus & Roasted Vegetables

Maple Glazed Rosemary Salmon | $32.00/PERSON
with Basmati RIce, a Roasted Shallot Whiskey Butter Sauce & Steamed Vegetables

Pan Seared Fogo Island Cod Filet | $36.00/PERSON
Lemon Caper Butter Sauce with Confit Potato & Roasted Seasonal Vegetables

Chicken Stuffed Supreme | $35.00/PERSON
with Roasted Red Peppers, Spinach & Herbed Cream Cheese, Steamed Seasonal Vegetables & Rosemary Scented Mini Red Skin Potaotes

Butternut Squash Ravioli | $28.00/PERSON
with Baby Spinach and Sage Brown Butter
Vegetarian

Black Beluga Lentils | $29.00/PERSON
with Glazed Vegetables, Toasted Almonds, Baby Kale & Red Pepper Coulis
Vegan / Dairy-free

Mid Courses to add:

Penne with tomato sauce | $12/PERSON

Mushroom Risotto | $12/PERSON

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Holiday Buffet

INCLUDES ASSORTED BUNS AND WHIPPED BUTTER, FRESHLY BREWED SERVED COFFEE & TEA
MINIMUM OF 25 GUESTS

CUTTEN FIELDS

Protein Options

Herb & Garlic Marinated Roast Chicken (Bone-in) | $68.00/PERSON

Pan Seared Atlantic Salmon with a Lemon Dill Cream | $68.00/PERSON

Slow Roasted Prime Rib Au Jus with Horseradish | $72.00/PERSON

Roasted Turkey with Sage & Apple Dressing with Traditional Gravy | $65.00/PERSON

Slow Roasted Prime Rib au Jus and Pan Seared Atlantic Salmon | $78.00/PERSON

Carved Station-Slow Roasted Prime Rib Au Jus with Horseradish | $84/PERSON

Starters

Grain Revolution Artisan Breads & Rolls
with Whipped Butter

Seasonal Crudite
with Ranch Dressing for Dipping

Classic Caesar Salad
with Grated Parmesan Cheese, Bacon Bits, Garlic Croutons, Lemon wedges & Creamy Caesar Dressing

Winter Mixed Greens
with Dried Cranberries, Clementines, Feta, Roasted Almonds & an Aged Balsamic Dressing

Chef's Choice of Holiday Salad

Sides

Penne Pasta Tossed in our Rustic Tomato Sauce

Seasonal Vegetables

Roasted Yukon Potatoes

Desserts & Hot drinks

Assorted Cakes, Pastries, Tarts and Christmas Cookies

Fresh Fruit Display

Freshly Brewed Coffee & Assorted Tea Station

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Wandering Canapes | $48.00/DOZEN

MINIMUM OF 2 DOZEN EACH SELECTION

HOT

Apple & Aged Cheddar Turnover
with Honey Pecans and Thyme

Sweet & Sour Meatball Skewers
served with Cranberry Barbecue Dipping Sauce

Beef & Blue Crostini
with a Red Pepper Jelly

Roasted Shallot & Brie Tartlet

Potato & Bacon Croquettes

COLD

Vodka Smoked Salmon
with Caper Cream Cheese on Crostini

Crab Salad Puff Pastry
with Pickled Jalapenos and Lemon Aioli

Tzatziki & Shrimp Cucumber Rounds
with Sweet Snow Peas

Grilled Pear & Gorgonzola Profiteroles

Duck Rillette on Pickled Carrot

Truffle Deviled Eggs

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Displayed Reception Items

SERVING SIZES | SMALL: 8-12 PEOPLE | LARGE: 20-30 PEOPLE |

Seafood

Shrimp & Crab Cocktail, Vodka Smoked Salmon, Poached Atlantic Salmon, Smoked Trout, Pickled Herring with Seafood Sauce, Horseradish.

Price Per Person | $35

ADD OYSTERS FOR AN EXTRA $7.00/PERSON

Shrimp Cocktail

Served with Classic Seafood Sauce and Lemon Wedges

Price Per Person | $24

Charcuterie

Assorted Olives, Grilled Vegetables, a Myriad of Guelph's Own Italia Salami Co. Deli Meats, Grana Padano Parmesan Cheese, Pickled Eggplant, Spicy Zucchini & Marinated Artichokes with a selection of Artisan Breads & Rolls

Price Per Person | $26

Seasonal Fresh Fruit

Price Per Person | $12

Seasonal Mixed Vegetable Crudites

with Peppercorn Ranch Dip

Price Per Person | $12

Assorted Sandwiches & Wraps

Selection of Sourdough & Multigrain Bread, Kaisers, Assorted Wraps and Baguettes with Pickles and Mustards

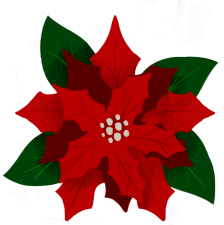
Small | $200
Large | $400

SMALL: 8-12 PEOPLE | LARGE: 20-30 PEOPLE

Local & Artisan Cheeses

with Assorted Crackers, Preserves, Fresh & Dried Fruit, Spiced and Candied Nuts with the University of Guelph Townsend House Honey, Sun-dried Cherries and Apricots, Grapes, Apples, Pears.

Price Per Person | $24



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Beverages

Non-Alcoholic Stationed

Non-Alcoholic Fruit Punch Serves approx. 60 people	$130
Assorted Cans of Pop Bin Charged Based on Consumption	$3.00
Sparking Water (1L)	$8.50
Still Water (1L)	$8.50
Carafes of Assorted Juice	$14.50
Freshly Brewed Coffee/Tea Station (Per Person)	$4.10

Banquet Bar Prices

Tax & Admin Charge Included

Standard Bar Rail	$11.75
Premium Bar Rail (Price Varies)	-
Domestic Beer	$11.75
Imported Beer	$12.50
Ciders & Coolers	$12.50
Glass of House Wine 6oz.	$13.76
Non Alcoholic Beer	$8.00

Bar Options

Must meet bar minimum of $350.00

Host Bar
Charged Based on Consumption

Open Bar - 4 hours
Price Per Person - $55

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Terms & Conditions

GUARANTEE 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.

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.

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 $600 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.

AGREEMENT

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

FOOD & 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 premise. 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. Any damages to the premises may result in an additional charge.

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.

Last call will be made at 11:45am and all beverages will be cleaned up at 12:15am regardless of whether they are finished.

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

Less than 100 guests: $60
100 guests or more: $86

DEPOSITS & PAYMENT POLICY

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.

Cutten Fields accepts debit, cheque, cash and payments made online through your financial institution. Credit cards can be used as a method of payment with a 2% processing fee. *Amex is not accepted.*

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