

EVENTS BY CUTTEN FIELDS



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BREAKFAST BUFFET OPTIONS

CONTINENTAL BREAKFAST

\$19.50 Per Person

- Assortment of Freshly Baked Breakfast Pastries, Muffins & Croissants
- Sliced Seasonal Fresh Fruit
- Assortment of Hard & Soft Cheeses
- Freshly Brewed Coffee & Assorted Teas
- Carafes of Chilled Orange & Cranberry Juice

HEART SMART

\$19.95 Per Person

- Granola with Dried Fruit & Nuts
- Natural Yogurt
- Freshly Baked Mini Muffins
- Fresh Seasonal Fruit Salad
- Freshly Brewed Coffee & Assorted Teas
- Carafes of Chilled Orange & Cranberry Juice

CUTTEN CLASSIC BREAKFAST

\$19.95 Per Person

- Canadian Grade A Scrambled Eggs
- Bacon
- Sausage
- Chef's Homestyle Potatoes
- Assortment of Freshly Baked Breakfast Pastries, Muffins & Croissants
- Fresh Seasonal Fruit Salad
- Freshly Brewed Coffee & Assorted Teas
- Carafes of Chilled Orange & Cranberry Juice

Prices Do Not Include Applicable 20% Service Charge and HST
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BREAK ITEMS

BREAK ITEMS

• Freshly Baked Gourmet Muffins (Dozen)	\$39.50
• Fruit Danishes (Dozen)	\$35.50
• Freshly Baked Gourmet Cookies (Dozen)	\$31.50
• Assorted Mini Squares & Tarts (Dozen)	\$25.50
• Local & Artisan Cheeses with Crackers (Per Person)	\$15.95
• Fresh Fruit Display (Per Person)	\$8.95
• Assorted Fresh Whole Fruit (Per Piece)	\$3.50
• Assorted Chocolate Bars & Granola Bars (Each)	\$2.75

BEVERAGE BINS

• Assorted Cans of Coca Cola Soft Drinks	\$1.95
• Perrier (330ml)	\$3.95
• Bottled Water (500ml)	\$1.50
• Bottles of Assorted Juices (450ml)	\$3.50

Beverage Bins Will Be Billed Based on Consumption

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THROUGH THE DAY MEETING PACKAGE

ARRIVAL

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

MID-MORNING

- Refreshment of Coffee & Tea
- Assorted Canned Soft Drinks & Perrier

LUNCH

Choice of 1 of the Following Working Lunches:

WORKING BUFFET LUNCH #1

- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Mediterranean Pasta Salad
- Barbecue Organic Chicken
- University of Guelph Yukon Gold Potato Wedges
- Steamed Elmira Produce Auction Vegetables
- Fresh Fruit Display

WORKING BUFFET LUNCH #2

- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Quinoa, Chickpea & Black Bean Salad
- Hard & Soft Taco Shells
- Ground Beef
- Shredded Lettuce & Cheese
- Sour Cream, Guacamole, Salsa
- Ducle de Leche

WORKING BUFFET LUNCH #3

- Elmira Field Greens with Strawberries, Toasted Almonds, Woolwich Chevre & Sundried Cranberries with a Townsend House Honey Poppy Seed Dressing
- Kachumber Salad
- Naan Bread
- Basmati Rice
- Chicken Stir Fry
- Assorted Mini Squares & Tarts

AFTERNOON

- Assorted Freshly Baked Gourmet Cookies
- Refreshment of Coffee & Tea
- Assorted Canned Soft Drinks & Perrier

\$75.00 Per Person

Minimum 12 People

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LUNCH BUFFET OPTIONS

SANDWICH BUFFET

\$23.95 Per Person

- Assorted Pre-Made Sandwiches (1 Per Person)
- Homemade Soup of the Day
- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Assorted Mini Sqaures & Tarts
- Freshly Brewed Coffee & Assorted Teas

CREATE YOUR OWN SANDWICH BUFFET

\$27.50 Per Person

- Selection of Breads & Kaisers with Whipped Butter
- Selection of Condiments & Preserves
- Homemade Soup of the Day
- Selection of Cheeses & Cold Cuts
- Canada Grade A Egg Salad
- Albacore Tuna Salad
- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Peppercorn Ranch Potato Salad
- Seasonal Fresh Fruit Display
- Assorted Mini Sqaures & Tarts
- Freshly Brewed Coffee & Assorted Teas

TACO BUFFET

\$29.50 Per Person

- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Quinoa, Chickpea & Black Bean Salad
- Hard & Soft Taco Shells
- Ground Beef
- Shredded Lettuce & Cheese
- Sour Cream, Guacamole & Salsa
- Dulche de Leche
- Freshly Brewed Coffee & Assorted Teas

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LUNCH BUFFET OPTIONS

LIGHT OPTION #1

\$28.50 Per Person

- Elmira Produce Auction Garden Greens with Ranch Dressing & Balsamic Vinaigrette
- Classic Caesar Salad
- Kachumber Salad
- Naan Bread
- Basmati Rice
- Chicken Stir Fry
- Assorted Squares & Tarts
- Freshly Brewed Coffee & Assorted Teas

LIGHT OPTION #2

\$29.50 Per Person

- Assorted Rolls & Whipped Butter
- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & 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 & Tarts
- Fresh Fruit Display
- Freshly Brewed Coffee & Assorted Teas

LIGHT OPTION #3

\$31.50 Per Person

- Italian Caprese Salad
- Classic Caesar Salad
- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Penne Bolognese
- Garlic Bread
- Assorted Squares & Tarts
- Fresh Fruit Display
- Freshly Brewed Coffee & Assorted Teas

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BARBECUE BUFFET OPTIONS

BARBECUE #1

\$19.50 Per Person

- Elmira Produce Auction Garden Greens with Ranch Dressing & Balsamic Vinaigrette
- Elmira's Own Tomato, Cucumber & Pesto Salad
- Creamy Potato & Chive Salad

Choice of 1 Entree:

- All Beef Hamburgers
 - 6oz. Chicken Breast
 - Debrazini Sausage
-
- Crusty Buns, Traditional Garnish & Condiments
 - Assorted Freshly Baked Cookies
 - Assorted Canned Soft Drinks

BARBECUE #2

\$20.50 Per Person

- Elmira Produce Auction Garden Greens with Ranch Dressing & Balsamic Vinaigrette
- Elmira's Own Tomato, Cucumber & Pesto Salad
- Creamy Potato & Chive Salad

Choice of 2 Entrees:

- All Beef Hamburgers
 - 6oz. Chicken Breast
 - Debrazini Sausage
-
- Crusty Buns, Traditional Garnish & Condiments
 - Assorted Freshly Baked Cookies
 - Assorted Canned Soft Drinks

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COCKTAIL RECEPTION OPTIONS

STATIONARY HORS D'OEUVRES

Assorted Sandwiches & Wraps

Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar, Tuna Salad, Salmon Salad, Egg Salad & Chicken Salad
\$10.50 Per Person

Shrimp Cocktail Display

Served with a Classic Seafood Sauce & Lemon Wedges
\$11.95 Per Person

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 Bread & Rolls
\$15.95 Per Person

Seasonal Vegetable Crudites

\$6.95 Per Person

Seasonal Fresh Fruit Display

\$8.95 Per Person

Assorted Squares, Tarts & Freshly Baked Cookies

\$28.50 Per Dozen

Local & Artisan Cheese with Assorted Crackers

\$15.95 Per Person

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COCKTAIL RECEPTION OPTIONS

WANDERING HORS D'OEUVRES

\$37.95 Per Dozen

Hot

- Grilled Chilli Rubbed Beef Satay
- Chicken Satay with Lime & Coriander Teriyaki
- Braised Beef Short Ribs, Yorkshire Pudding
- Chickpea Bhajis with Mint Coriander Dip
- Chicken Tikka Kebabs with Cucumber Dip
- Sweet Pea Arancini and Arancini Mushroom
- Cream Cheese Marinated Chicken Kebabs
- Shrimp Tempura with Wasabi Mayo
- Pumpkin Fritters with Fried Sage
- Onion and Potato Fritters
- Cod Cakes

Cold

- Crab, Coriander & Lime Salad on Cucumber Slices
- Bocconcini Wrapped with Sundried Tomato & Basil
- Cucumber & Wasabi Smoked Salmon Rolls
- Marinated Cucumber with Rose Powder
- Marinated Melons with Pickled Onion
- Cucumber Cream Cheese Finger Sandwiches
- Roast Beef with Horseradish Mayo on Beguette
- Baguette Crisp with Olive Tapanade & Beef Tartare
- Peruvian Ceviche

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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 Chevre, 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 Potatoes
- Elmira's Own Tomato Penne with Parmesan Cheese & Extra Virgin Olive Oil
- Flourless Chocolate Torte
- New York Style Cheesecake with Sour Cherry & Caramel Sauces
- Townsend House Honey Lavender Creme Brulee
- Field Berry Mousse
- Profiteroles
- Seasonal Fruit Display
- University of Guelph's Apple Crumble
- Freshly Brewed Coffee & Assorted Teas

\$61.95 Per Person
Minimum 36 People

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PLATED MEAL OPTIONS

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

CHOOSE A STARTER

- Caesar Salad with Grano Padano Parmigiano Cheese, Lemon & Garlic Croutons
- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Elmira Field Greens with Strawberries, Toasted Almonds, Woolwich Chevre & Sundried Cranberries with a Townsend House Honey Poppy Seed Dressing
- Chef's Feature Soup

CHOOSE A MAXIMUM OF 3 ENTREES

- AAA Beef Tenderloin Topped with Peppercorn Cabernet Sauvignon Demi Glaze
- AAA Prime Rib of Beef; Herb & Peppercorn Crusted Slow Roasted with Horseradish & Jus
- Chicken Supreme Stuffed with Woodland Mushrooms, Goat Cheese & Fresh Chicken Thyme Farce
- Chicken Supreme Stuffed with Roasted Red Peppers, Spinach & Herbed Cream Cheese
- Roasted Chicken Breast with Thyme Jus
- Grilled Atlantic Salmon with Citrus Beurre Blanc
- Halibut with Lemon Thyme Butter
- Canadian Lentils with Glazed Vegetables and Smoked Fingerlings
- Butternut Squash Ravioli with Baby Spinach & Sage Brown Butter
- Roasted Red Bell Pepper Stuffed with Wild Rice, Black Beluga Lentils & Seasonal Vegetables

CHOOSE A POTATO

- Rosemary Scented Mini Red Skin Potatoes
- Sweet Potato & Yukon Potato Hash
- Roasted Garlic Mashed Yukon Gold Potatoes
- Caramelized Onion & Leek Potato Gratin

CHOOSE A DESSERT

- Flourless Chocolate Torte with Raspberries
- Townsend House Honey Creme Brule
- New York Style Cheesecake with Sour Cherry Sauce
- Tiramisu with Espresso Anglaise & Fresh Berries
- Italian Meringue Lemon Curd Tart with Blueberry Compote
- University of Guelph Apple Crumble with Cinnamon Creme Anglaise & Vanilla Ice Cream

Beef Plated Meals - \$58.95 per person

Chicken Plated Meals - \$46.95 per person

Seafood Plated Meals - \$46.95 per person

Vegetarian Plated Dinners - \$44.95 per person

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ADDITIONS AND SWEETS TABLES

ADDITIONAL COURSES

- | | |
|--|--------------------|
| • Seasonal Soup | \$8.95 per person |
| • Shrimp Cocktail with Classic Seafood Sauce | \$16.95 per person |
| • Penne with a Rustic Tomato Sauce | \$9.95 per person |
| • Wild Mushroom Stuffed Ravioli | \$11.95 per person |
| • Antipasto Plate | \$15.95 per person |

SWEETS TABLE #1

\$14.95 per person

- Pecan Tarts
- Chocolate Profiteroles
- Mini Vanilla Creme Brulee
- Dark Chocolate Torte
- Baked New York Style Cheesecake
- Lemon Coconut Macaroons
- Assorted Pastries

SWEETS TABLE #2

\$17.95 per person

- Chocolate Mousse Gateaux
- White Chocolate & Lemon Cake
- Cherry Cheesecake
- Flourless Chocolate Torte
- Assorted Fruit Pies
- Pecan Pie
- Apple Crumble

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BEVERAGE OPTIONS

NON-ALCOHOLIC BEVERAGES

Freshly Brewed Coffee & Tea	\$3.50
Assorted Cans of Coca Cola Soft Drinks	\$1.95
Perrier (330ml)	\$3.95
Flavoured Sparkling San Pellegrino Cans	\$2.95
San Pellegrino Sparkling Water (1 Litre)	\$10.50
Aqua Panna Still Water (1 Litre)	\$10.50
Carafes of Assorted Juice and Pop (1 Litre)	\$12.50
Mixed Fruit Punch (Per Bowl)	\$82.95

ALCOHOLIC BEVERAGES

Vodka Fruit Punch (Per Bowl)	\$115.95
Standard Bar Rail Shots	\$6.95
Premium Bar Shots	\$7.95
Domestic Beer	\$5.50
Premium Beer	\$5.95
Imported Beer	\$6.50
Ciders	\$6.95
Glass of House Wine	\$6.95

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ROOMS & TECHNOLOGY

ROOM RENTAL FEES

Boardroom (Upstairs) - Maximum 12 Guests	\$90
Boardroom (Main Level) - Maximum 12 Guests	\$100
Isabelle White Room - Maximum 24 Guests	\$125
Dormie Room - Maximum 60 Guests	\$500
Cutten Hall - Maximum 200 Guests	\$900
Cutten & Dormie	\$1200

Capital Recovery Allowance	\$4 Per Person
Environmental Surcharge	\$4 Per Person

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	\$50
Lapel Microphone	\$50
LCD Portable Projector	\$75
Mounted Projector & Screen (Cutten Hall Only)	\$90
Portable Outdoor Speakers & Amplifier	\$100
Laptop Speakers & Amplifier	\$50
Projection Screen	\$10
Flip Chart with Markers	\$14
Easel	\$10

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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 the 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.

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.

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.

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.

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.

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.

Payment

Cutten Fields accepts debit, cheque, cash and payments made online through your financial institution.

By signing a contract and/or event order, the convenor agrees to the terms & conditions listed on pages 15 and 16 of the catering package.