Weddings

BY CUTTEN FIELDS

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Guelph's Premier Wedding Venue

Weddings by Cutten Fields

Congratulations on your upcoming wedding!

Cutten Fields features a recently renovated, first-class private 18 hole golf course, complemented by a newly modernized full practice facility. Enjoy our Stanley Thompson course with the ambiance of a private clubhouse and the best patio view in the city. Our year round tennis facility with the only Har-Tru (clay) courts found in the Guelph area, which offers multi level programming, lessons and many other options made available. Our recently updated clubhouse used as the venue for popular social events, exceptional dining, banquet amenities, and incomparable conference and corporate facilities. Our private golf and tennis club has been home to the community's most prestigious weddings and events for close to 85 years. Our talented professionals will work with you to create the perfect day for the perfect venue for both indoor and outdoor ceremonies.

The venue provides event spaces for both indoor and outdoor celebrations. The venue has the capacity to accommodate 20 to 200 guests. It hosts both intimate and large gatherings. The East Patio is the perfect location to host your wedding ceremony. In the beautifully renovated Cutten Hall, you can entertain up to 200 guests with a fully equipped bar area and hardwood dance floor. The Dormie Room is the perfect space to accommodate your cocktail reception, or a smaller wedding of up to 60 guests.



COCKTAIL RECEPTION

Wandering Hors D'eourves

Select from the following wandering hors d'eourves

Hot

- Grilled Chili 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 Kabobs
- 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 and 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 Baguette
- Baguette Crisp with Olive Tapanade & Beef Tartare
- Peruvian Ceviche

COCKTAIL RECEPTION

Stationary Hors D'eourves

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, Pickled Eggplant, Spicy Zucchini, Marinated Artichokes, with a Selection of Artisan Bread and Rolls

Local & Artisan Cheese Selections with Assorted Crackers

Seasonal Fresh Mixed Vegetable Crudites & Dip

Hummus and Spinach Artichoke Dip with Artisan Breads & Chips

Seasonal Fresh Fruit Display



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

DINNER SELECTIONS

Your carefully plated exquisite meal includes a first course, entree with seasonal vegetables & accompaniment, followed by a dessert and coffee & tea service

AAA Beef Tenderloin Topped with Woodland Mushrooms & Thyme Jus

AAA Prime Rib of Beef Herb & Peppercorn Crusted, Slow Roasted with Horseradish & Jus

Braised Lamb Shanks Stuffed with Black Olives, Basil & Mint with White Bean Ragout

Stuffed Free Range Chicken Supreme Stuffed with Woodland Mushrooms, Goat Cheese & Fresh Thyme Chicken Farce, Served with a Chicken Demi-Glace

Trout Fillet With Squash Puree and Apple Nage

Beet & Barley Risotto With Pistachio Crumbs and Citrus Goat Cheese

Hen & Cauliflower Half a Roasted Cornish Hen with Grape Tomatoes & Hen Jus

Mushroom Fricasse With Chipolini, Papedelle Pasta and Herb Goat Cheese

Lentil & Vegetables Canadian Lentils with Glazed Vegetables & Smoked Fingerlings

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DINNER SELECTIONS

First Course Selections

Select one of the following:

- Organic Green Salad with Lemon-Oregano Vinaigrette
- Caesar Salad with Grano Padano Parmigiano Cheese, Lemon & Garlic Croutons
- Baby Spinach with Sundried Cherries, Crumbled Feta & Candied Pecans Drizzled with Citrus Poppyseed Dressing
- Tomatoes and Bocconcini Cheese with Fresh Basil, Extra Virgin Olive Oil & Aged Balsamic Vinaigrette

Dinner Accompaniment Options

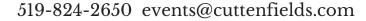
Select one of the following:

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

Dessert Options

Select one of the following:

- New York Style Cheesecake
- Lemon Brulee Tart
- Flourless Chocolate Torte
- Individual Apple Tart with Crumble & Cinnamon Creme Anglais
- Assorted Macarons with Berry Coulis & Toasted Pistachios
- Molten Chocolate Cake with Creme Anglaise



BUFFET DINNER

Grain Revolution Artisan Breads & Rolls with Whipped Butter

Salads

Crudites & Dip Classic Caesar Salad Elmira Field Greens with Strawberries, Toasted Almonds, Woolwich County Chevre Cheese & Sundried Cranberries with a Townsend House Honey Poppyseed Dressing Antipasto, Guelph's Own Italia Salami Co. Prosciutto, Soppresato, Genoa Salami, Pecorino, Marinated Artichokes, Grilled Peppers & Herbed Olives

Carving Station

Slow Roasted Canadian Prime Rib of Beef with Horseradish & Jus

Dinner Buffet

Steamed Seasonal Vegetables from the Elmira Produce Auction Cooperative Rosemary Scented Mini Red Skin Potatoes Tomato Penne with Parmesan Cheese & Extra Virgin Olive Oil Pan Seared Trout with Braised Red Cabbage

Dessert Buffet

Flourless Chocolate Torte New York Style Cheesecake with Sour Cherry & Caramel Sauces Creme Brulee Chocolate Eclairs Assorted Macaroons Apple Crumble Seasonal Fruit Display

Freshly Brewed Coffee & Tea Station

The Added Touch

Children's Options

Course 1: Crudites & Dip

Course 2:

Choice of:

- Chicken Fingers
- Cheese Pizza
- Pepperoni Pizza
- Noodles with Butter Sauce
- Noodles with Tomato Sauce

Dessert

Vanilla Ice Cream Sundae

Additional Courses Seasonal Soup

Shrimp Cocktail With Classic Seafood Sauce

Penne with a Rustic Tomato Sauce

Wild Mushroom Stuffed Jumbo Ravioli With Truffled Cream Sauce and Parmigiano Reggiano

Antipasto Plate Olives, Grilled Vegetables, a Myriad of Italia Salami Co. Deli Meats, Artisan Cheeses & Melon

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LATE NIGHT SELECTIONS

Dessert Buffet

A Selection of Fine Cakes, Tortes & Cheesecake, Assortment of Sliced Fresh Fruit & Berries and a Freshly Brewed Coffee & Tea Station

Late Night Diner Gourmet Sliders, Mini Hot Dogs, Onion Rings & Nachos with Salsa & Homemade Guacamole

Local & Artisan Cheese Selection With Assorted Crackers

Poutine Bar Served with Braised Beef Short Rib Ragout, Scallions, Sour Cream, Monterey Jack Shredded Cheese & Sea Salt with a Red Wine Gravy

Gourmet Flatbreads Served with a Selection of Dipping Sauces & Flavoured Oils

Assorted Subs & Wraps Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar, Tuna Salad, Salmon Salad, Egg Salad and Chicken Salad

Seasonal Fresh Fruit Display

Ceremony

Our East Patio provides the perfect location for your marriage ceremony. Overlooking the 18th hole, the patio provides an intimate service location that is conveniently located on-site. Our Dormie Room also provides an excellent indoor option.

There is a \$400 on-site ceremony fee that includes rehearsal, signing table with house linen, chairs, set up and tear down.

Cutten Fields reserves the right to make a final decision on the ceremony location with regards to inclement weather. This decision will be made three hours prior to the scheduled ceremony time.



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Beverages

Non-Alcoholic Beverages Freshly Brewed Coffee & Tea

Assorted Cans of Coca-Cola Soft Drinks

Perrier (330mL)

Flavoured Sparkling San Pellegrino Cans

San Pellegrino Sparkling Water (1 Litre)

Acqua Panna Still Water (1 Litre)

Carafes of Assorted Juice & Pop (1 Litre)

Mixed Fruit Punch (per bowl)

Alcoholic Beverages Vodka Fruit Punch (per bowl)

Standard Bar Rail Shots

Premium Bar Shots

Domestic Beer

Premium Beer

Imported Beer

Coolers

Glass of House Wine

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EVENT INFORMATION

900
500
1200

Capital Recovery Allowance\$3.50 per personEnvironmental Surcharge\$3.50 per personCutten 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.

Your Room Rental Includes:

- Ivory Table Linen & Napkins
- Three Tea Light Holders per Table
- Mirrors on the Centre of Each Table
- Tables and Chairs
- Exclusive Room with Dance Floor
- Use of the Licensed East Patio

- Table Numbers and Stands
- Cake Cutting for Late Night Presentation
- Microphone, Podium, Projector and Screen
- Service Staff and Bartenders
- Overnight Parking
- Personalized Event and Menu Planning

• Easel for Seating Chart

Linen, Decorations, Rentals & Entertainment

Standard linen colour is ivory. Events have the option to rent other linens which must be delivered the day before your event and must be picked up the same night. Cutten Fields will not be responsible for misplaced linens or rentals.

Please advise your event coordinator on your intentions of decorating the function room and what form of entertainment you will have for your function. No confetti, rice or floral petals are permitted inside or outside the facilities. A cleaning charge of \$500 will be levied against parties ignoring this rule.

The day of your event, the room will be available starting at 10AM for set up. Cutten Fields must be advised of any special deliveries and room set up requirements prior to your wedding day. Delivery of materials will only be accepted 24 hours prior to the function. All deliveries must be clearly labeled with the name of the couple, date of the wedding and room name. All decorative items from the wedding must be removed once the event has ended, unless otherwise agreed.