

Weddings

BY CUTTEN FIELDS



WEDDINGS BY CUTTEN FIELDS



Photo by Gary Evans

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'ourves

Select from the following wandering hors d'ourves

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



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

519-824-2650 events@cutfenfields.com

COCKTAIL RECEPTION

Stationary Hors D'oeuvres

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 and Marinated Artichokes with a Selection of Artisan Bread & Rolls

Local & Artisan Cheese Selections

with Assorted Crackers

Seasonal Fresh Mixed Vegetable Crudites & Dip

Hummus & Spinach Artichoke Dip

with Artisan Breads & Chips

Seasonal Fresh Fruit Display



Photo by Gary Evans

PLATED 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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PLATED 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



Photo by Gary Evans

BUFFET DINNER SELECTION

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

Crepe Brulee

Chocolate Eclairs

Assorted Macarons

Apple Crumble

Seasonal Fruit Display

Freshly Brewed Coffee & Tea Station

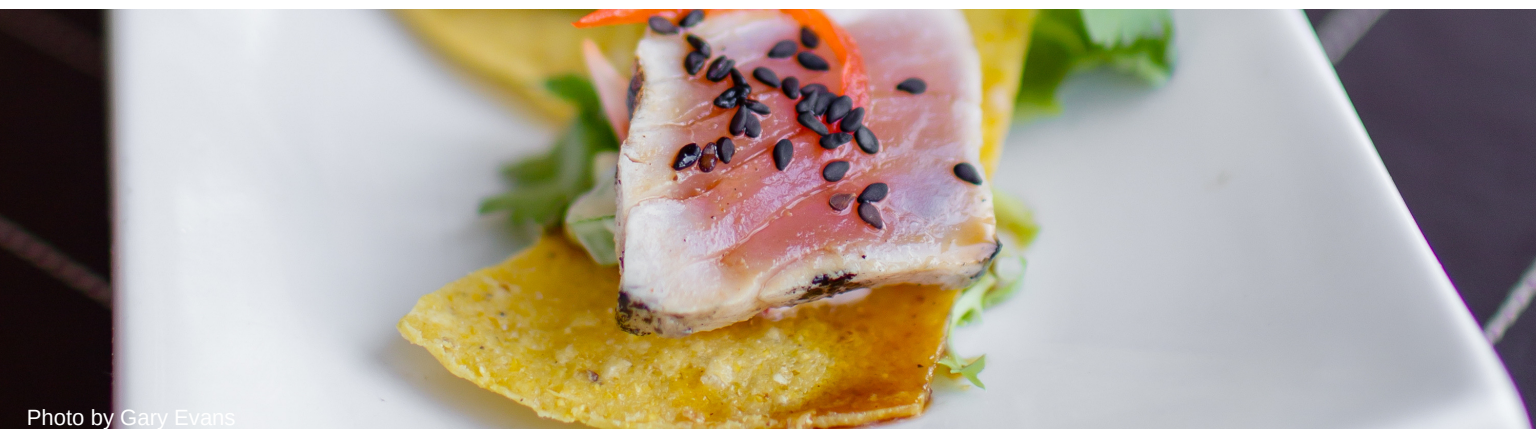


Photo by Gary Evans

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

Course 3:

Vanilla Ice Cream Sundae

Additional Courses

Seasonal Soup

Wild Mushroom Stuffed Jumbo Ravioli

With Truffled Cream Sauce and Parmigiano Reggiano

Shrimp Cocktail

With Classic Seafood Sauce

Antipasto Plate

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

Penne with a Rustic Tomato Sauce



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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



Photo by Gary Evans

BEVERAGES

Choose From One or a Combination of the Following Bar Services:

- Open Bar (Based on Consumption)
- Cash Bar
- Ticket Bar
- Toonie Bar

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



Photo by Gary Evans

ALL-INCLUSIVE PACKAGE



Photo by Gary Evans

We are pleased to offer an all-inclusive package for your special day

All-Inclusive Package

Wandering Hors D'oeuvres for Cocktail Hour

Three Course Plated Meal

Late Night Poutine Bar

Open Bar for Up to Five and a Half Hours

Dinner Service Wine

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CEREMONY



Photo by Antony Dodd

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, sound system, 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.

EVENT INFORMATION

Room Rental

Cutten Hall	\$900
Dormie Room	\$500
Cutten Hall & Dormie Room	\$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.

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
- Easel for Seating Chart
- 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

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 when copyright music is played.

Deposits & Payment Policy

Guests will be provided with a personalized quote with an estimate of their expenditures prior to their function. An initial deposit of two thousand dollars (\$2000) is required to hold any event for a specific date. This deposit is non-refundable and will be credited towards the total charge for your event(s). A second of 75% of the estimate is due 30 days prior to the event

Following your event, an itemized statement of your account will be forwarded and payment is due 30 days upon completion of your event. Interest of 2% per month will be charged on all outstanding balances.