



PETER & PAULS<sup>®</sup>  
hospitality group

**THE VUE CLUBHOUSE**  
EVENT VENUE      EVENTSPACE

**2023**

**GOLF PACKAGE**



195 Galaxy Blvd  
Toronto On  
M9W 6R7  
416-213-9788

dave.b@thevue.ca



@thevueandclubhouse

# LUNCH

## **Boxed Lunch "TO GO" \$14.75**

**\*Dine in Not Available- Served on Carts\***

**\*\*No Minimum Required\*\***

### **Choice of 2**

Shaved Turkey Breast & Swiss

Smoked Ham & Cheddar

Spicy Salami & Provolone

Grilled Vegetable Wrap

Served with Iceberg Lettuce & Mayo on a 6" Ciabatta Bun

Bag of Chips & Bottled Water

**Add Whole Fruit \$1.50 per person**

## **Pebble Beach - \$16.75**

### **Hot Off the Grill-Ticket System**

Choice of All Beef Burger, Italian Sausage, **OR** Nathan's Hot Dog

Served with Lettuce, Tomato, Pickle, & Onions

Vegetarian Options Available Upon Request

Choice of Canned Pop **OR** Bottled Water

**Add Hot Peppers, Cheese, & Sauerkraut \$1.00**

## **Sawgrass - \$28.75**

### **BBQ Off the Grill-Ticket System**

6oz New York Striploin **OR** 6oz Grilled Chicken Breast

Served on a Ciabatta Bun

Sauteed Mushrooms, Onion & Hot Peppers

French Fries, Coleslaw (Creamy **OR** Vinaigrette)

Choice of Canned Pop **OR** Bottled Water

**Add Pasta Salad & Caesar Salad \$2.50**

## **The Augusta - \$30.75**

### **Buffet**

Southern Fried Chicken

Baby Back Pork Ribs (BBQ **OR** Dry Cajun)

Corn on the Cob

Baked Beans

Coleslaw (Creamy **OR** Vinaigrette)

Seasoned Potato Wedges

Non-Alcoholic Drink Included

**Add Pasta Salad & Caesar Salad \$2.50**

**Prices are Plus HST 13%  
& Admin Fee 18%**



### **Conditions**

- Lunch Packages only available for shot gun tournaments
- Minimum of 72 Golfers Required or Room Rental Charges May Apply
- Patio Lounge Non-Exclusive

# DINNER BUFFET

## **Pinehurst - \$49.50**

Carved Oven Roasted Top Sirloin Au Jus (Chef Attended)  
Served with Mushroom Sauce, Horseradish & Spicy Mustards  
Oven Roasted Chicken  
Seasonal Mixed Vegetables  
Penne in a Fresh Tomato and Basil Sauce  
Classic Caesar Salad **OR** Garden Salad  
Assorted Dinner Rolls  
Non Alcoholic Beverages Included

## **Cypress Point - \$57.00**

Prime Rib Carving Station (Chef Attended)  
Served with Mushroom Sauce, Horseradish & Spicy Mustards  
Italian Sausage & Peppers  
Grilled Chicken in a White Wine Sauce  
Seasonal Mixed Vegetables  
Tortellini in a Rose Sauce  
Classic Caesar Salad  
Tuscan Bean Salad  
Focaccia & Assorted Dinner Rolls  
Non Alcoholic Beverages included



**Only Available for Shot Gun  
Tournaments**

**72 Golfers Required or  
Room Rental Charges May Apply**

**Prices are Plus HST 13%  
& Admin Fee 18%**

### **Available Upgrades**

- Bottle of Wine Per Table- \$4pp
- Drink Ticket -\$8pp
- Open Bar (3 Hours)- \$30pp
- Sweet Treats- \$5pp
- Fruit Platter Per Table- \$6pp

# **St. Andrew's- Plated Dinner- \$55.00**

## **Appetizer**

### **Choice of 1**

Classic Caesar Salad with Fresh Parmiggiano & Croutons

Penne in a Tomato & Basil Sauce

Clubhouse Antipasto-Sliced Prosciutto, Salami, Grilled Vegetables, Bocconcini & Tomato Tortellini in a Rose Sauce

Mixed Green Sald with Fresh Roma Tomatoes, Sliced Cucumbers, Feta Cheese in a Light Balsamic Vinaigrette

## **Entree**

### **Choice of 1**

All Entrees Served with Seasonal Vegetables & Mashed Potatoes

7oz New York Striploin in a Cognac Sauce (Upgrade to 10oz - \$6pp)

8oz Bone in Chicken Breast with Chalet Sauce

7oz Beef Short Rub Au Jus

9oz French Cut Veal Chop in a Mushroom Sauce

5oz Chicken Supreme in a Sundried Tomato Amaretto Sauce & 4oz Salmon Filet with Lemon Oregano (Replace with 4oz Beef Tenderloin Add \$6 per person)

*\*\*Vegetarian/Vegan Options Available\*\**

## **Dessert**

### **Choice of 1**

Warm Stickey Toffee Pudding with Creme Anglais

Home Made Cheesecake with Berry Topping

Warm Apple Blossom with Caramel Drizzle

Served with Assorted Dinner Rolls

Non Alcoholic Beverages Included

Maximum 3 Hour Rental

**Menu Must be Pre-selected by Convener 10 Days Prior**

**72 Golfers Required or Room Rental Charges May Apply.** • **Available Upgrades**

• Bottle of Wine Per Table- \$4pp

• Drink Ticket -\$8pp

• Open Bar (3 Hours)- \$30pp

• Sweet Treats- \$5pp

• Fruit Platter Per Table- \$6pp

**Prices are Plus HST 13%  
& Admin Fee 18%**



# **The Carnoustie - \$67.50**

## **Antipasto Bar**

Roasted Red Peppers, Grilled Zucchini, Marinated Mushrooms, Hot Banana Peppers, Olives, Cacciatore Sausage, Bocconcini and Tomatoes, Assorted Cheese Platter, Prosciutto, Salami, Italian Hot Sausage and Peppers  
Homemade Focaccia and Specialty Breads

## **Pasta Station**

Penne In a Fresh Tomato & Basil Sauce  
Bow Tie Pasta with Olive Oil, Garlic, Arugula & Peppers  
Served with Parmigiana cheese and Hot Peppers

## **Entree Station**

Roasted Top Sirloin (Chef Attended)  
Served with Mushroom Sauce, Horseradish, Spicy Mustards  
Tuscan Fried Chicken  
Roasted potatoes  
Seasonal Mixed vegetables

## **Dessert Treats Circulated**

Mini Ice Cream Sandwiches and Churros

**Includes 2 Bottles of Wine Per Table & Non Alcoholic Beverages**



**72 Golfers Required or  
Room Rental Charges May Apply**

**Prices are Plus HST 13%  
& Admin Fee 18%**

### **Available Upgrades**

- Drink Ticket -\$8pp
- Open Bar (3 Hours)- \$30pp
- Fruit Platter Per Table- \$6pp

# **BREAKFAST ADD ON**

**\*\*Breakfast only available for Shot Gun Tournaments\*\*  
Minimum 72 Golfers or Room Rental Charges May Apply**

## **The Royal Breakfast - \$22.95**

Fresh Scrambled Eggs and Chives  
Bacon, Sausage and Home Fries  
French Toast Served with Icing Sugar and Maple Syrup  
Fresh Sliced Fruit  
Homemade Muffins  
Freshly Brewed Coffee & Tea



**Start Time 7:30AM - 1 Hour Maximum**

**Prices are Plus HST 13%  
& Admin Fee 18%**