

# 2024 GOLF PACKAGE



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@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** All Beef 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**

## **Augusta - \$33.25**

### **Lunch Buffet**

**(Make it a Dinner for \$49.50)**

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 - \$50.95**

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

## **La Bella Collina- \$55.50**

Italian Herb Crusted Roast Beef Carving Station (Chef Attended)  
Chicken Milanese (Breaded Chicken Cutlets)  
Penne Primavera  
Grilled Italian Sausage & Roasted Peppers  
Seasonal Mixed Vegetables  
Bocconcini Caprese Salad  
Mixed Green Salad in an Aged Balsamic Vinaigrette  
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 Salad 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 Anglaises

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 Perfect Way  
to End a Fantastic  
Day of Golf*

## **The Oak Hill - \$59.50**

**Cocktail Style**

### **Circulated Hor D'hourvers**

Selection of 4 Hot & Cold Hor D'hourvers

### **Deluxe Salad Bar**

Caesar Salad, Tomato & Cucumber Salad,  
Freshly Sliced Prosciutto, Assorted Salamis, Parmigiana Cheese,  
Grapes & Watermelon Served with Assorted Dinner Rolls & Focaccia

### **Pizza & Pasta Bar**

Chefs will create Gourmet Thin Crust Pizza's from our Wood Oven Style Pizza Bar  
Along with Fresh Pasta in a Variety of Sauces

### **Gourmet Sandwich Station**

Shredded Beef Brisket, Oven Roasted Porchetta & Jerk Chicken  
Served in a Fresh Tortilla Wrap **OR** Ciabatta Bun  
With all the Condiments to make the perfect Grab N Go Sandwich

Food Stations Will Open Upon Arrival  
High Top Tables & Patio Furniture Included  
Microphone & Podium Will Be Provided

**In The Event of Rain All Stations Will Be Moved Indoors**

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

#### **Available Upgrades**

Drink Ticket -\$8pp  
Open Bar (3 Hours)- \$30pp  
Sweet Treats- \$5pp  
Fruit Platter- \$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%**