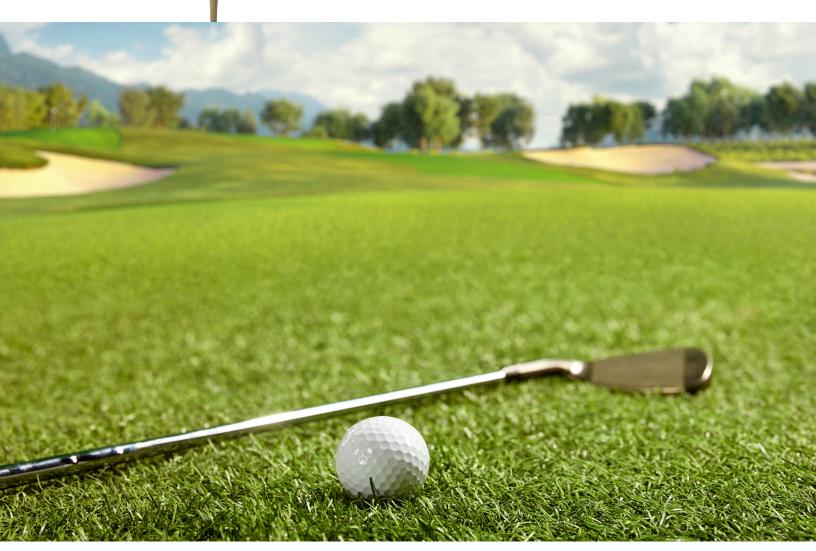


2026

GOLF PACKAGE



195 Galaxy Blvd
Toronto On
M9W 6R7
416-213-9788
dave.b@thevue.ca
@ thevueandclubhouse

Pre Golf

Boxed Lunch "TO GO" \$16.25 *Dine in Not Available- Served on Carts*

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 - \$18.50

Hot Off the Grill-Ticket System

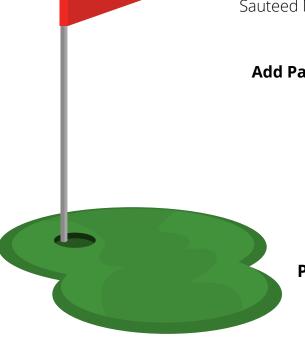
Choice of All Beef Burger **OR** Italian Sausage **OR** Hot Dog Served with Lettuce, Tomato, Pickles, Ketchup, Mustard, Relish, & Mayo Vegetarian Options Available Upon Request Bottled Water

Add Hot Peppers, Cheese, & Sauerkraut \$2.00 per person Add Grilled Chicken \$4.50 per person

Sawgrass - \$31.75 Hot Off the Grill-Ticket System

6oz New York Striploin **OR** 7oz Grilled Chicken Breast Served on a Ciabatta Bun Sauteed Mushrooms, Onions & Hot Peppers French Fries & Coleslaw Bottled Water

Add Pasta Salad & Caesar Salad \$3.00



Prices are Plus HST 13% & Admin Fee 18%

Conditions

Lunch Packages Only available Pre Golf

Minimum of 72 Golfers Required

OI

\$800 Room Rental Charge Apply

Aprés Golf

St. Andrew's- Plated Dinner- \$59.95 Appetizer Choice of 1

Classic Caesar Salad with Fresh Parmiggiano & Croutons

Mixed Green Salad with Fresh Roma Tomatoes, Sliced Cucumbers in a Balsamic Vinaigrette

Penne in a Tomato & Basil Sauce

Tortellini in a Rose Sauce

Entree Choice of 1

All Entrees Served with Seasonal Vegetables & Mashed Potatoes

7oz Beef Short Rub Au Jus 8oz Supreme Breast of Chicken with Chalet Sauce 8 oz Salmon Filet with Lemon Oregano & Mango Salsa

Vegetarian/Vegan Options Available

Available Upgrades

6oz NY Steak & 4oz Supreme Breast of Chicken \$3.00 per person 10oz New York Striploin in a Cognac Sauce-\$4.00 per person

Dessert Choice of 1

Warm Sticky Toffee Pudding with Creme Anglais
Homemade Cheesecake with Berry Topping
Lemon & Raspberry Sorbet
Assorted Sweet Treats Platter Per Table

Served with Assorted Dinner Rolls Non Alcoholic Beverages Included Maximum 3 Hour Rental

Menu Must be Pre-selected by Convener 10 Days Prior

<u>Available Upgrades</u>

Bottle of Wine Per Table- \$4pp Drink Tickets -**\$9pp** Open Bar (3 Hours)- \$35pp Fruit Platter Per Table- \$6pp 72 Golfers Required or \$800 Room Rental Charges Apply

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



Aprés Golf Buffets

<u> Augusta - \$54.55</u>

Southern Fried Chicken
Baby Back Pork Ribs (BBQ **OR** Dry Cajun)

Corn on the Cob

Caesar Salad

Creamy Cajun Pasta

Baked Beans

Coleslaw

Seasoned Potato Wedges

Assorted Dinner Rolls

Non-Alcoholic Drink Included

Add an Assorted Sweet Treat Platter Per Table \$6 per person

<u>Pinehurst - \$56.25</u>

Carved Oven Roasted Top Sirloin Au Jus (Chef Attended)
Served with Mushroom Sauce, & Horseradish
Rotisserie Style Chicken Quarters in a Chalet Sauce
Seasonal Mixed Vegetables
Penne in a Fresh Tomato and Basil Sauce
Classic Caesar Salad

Assorted Dinner Rolls
Non Alcoholic Beverages Included

Add an Assorted Sweet Treat Platter Per Table \$6 per person

La Bella Collina-\$61.50

Italian Herb Crusted Roast Beef Carving Station (Chef Attended) Chicken Milanese (Breaded Chicken Cutlets with Tomato Sauce)

Grilled Italian Sausage & Roasted Peppers

Cheese Tortellini in Rosé Sauce

Seasonal Mixed Vegetables

Tomato Cucumber Salad

Mixed Green Salad in an Aged Balsamic Vinaigrette

Focaccia & Assorted Dinner Rolls

Non Alcoholic Beverages Included

Add an Assorted Sweet Treat Platter Per Table \$6 per person

72 Guests Required or \$800 Room Rental Charges Apply

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

<u>Available Upgrades</u>

Bottle of Wine Per Table- \$4pp

Drink Ticket -\$9pp

Open Bar (3 Hours)- \$35pp Fruit Platter Per Table- \$6pp



The Oak Hill - \$64.50

Cocktail Style Indoors or Outdoors

Circulated Hors D'oeuvres

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



Drink Ticket -\$9ppOpen Bar (3 Hours)- \$35pp
Sweet Treats- \$6pp
Fruit Platter- \$6pp

72 Guests Required or \$800 Room Rental Charges Apply

Prices are Plus HST 13% & Admin Fee 18%



BREAKFAST ADD ON
Minimum 72 Golfers or Room Rental Charges May Apply

The Royal Breakfast - \$30.25

Fresh Scrambled Eggs and Chives Bacon, Sausage and Home Fries Pancakes Served with Maple Syrup Fresh Sliced Fruit Freshly Brewed Coffee & Tea

Start Time 7:30AM - 1 Hour Maximum



Prices are Plus HST 13% & Admin Fee 18%