


# 2026

# GOLF PACKAGE



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 @thevueandclubhouse

# Pre Golf

## **Boxed Lunch "TO GO" \$16.25**

**\*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**



### **Conditions**

Lunch Packages

Only available Pre Golf

Minimum of 72 Golfers Required  
or

\$800 Room Rental Charge Apply

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

# Après 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**

### Available Upgrades

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%**



# Après Golf Buffets

## Augusta - \$54.55

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**

## Pinehurst - \$56.25

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%**



### Available Upgrades

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 Hors D'oeuvres

## **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 Pizzas 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**

### **Available Upgrades**

**Drink Ticket - \$9pp**

Open 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%**