

# 2023 WEDDING PACKAGE




#WED  AT THE VUE



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Toronto On  
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 @thevueandclubhouse

# Why Book The Vue/Clubhouse?

The Vue Event Venue is centrally located in Toronto. Minutes from Pearson Airport and quietly nestled next to Royal Woodbine Golf Club. The Vue is a private, single use facility, and offers multiple space configurations for clients to choose from. All amenities are exclusive and private including the entrance, kitchen, washrooms and all service staff. This exclusivity now more than ever is the utmost importance for the client looking to ensure their guests feel safe and secure.

The Vue Event Venue can host events with as many as 250 guests indoors and an additional 250 guests in our Clubhouse Event Space. Our additional 5000 sq. ft. patio with overhead edison lights and a beautiful cedar gazebo, sits just above the 18th Green of Royal Woodbine Golf Course, and can accommodate ceremonies and receptions of up to 250 guests.

Let us take care of your every need, we will assist in all aspects of your wedding. Our team of professionals will be by your side during the entire process. We Truly do it all at The Vue and look forward to welcoming you!

## Package Inclusions

- Open Standard Bar for Entire Event (max 7 hours)
- Assorted Hot & Cold Hors D'oeuvres 1 Hour (5 Pieces Per Person, Choice of 4)
- Three Course Plated Meal
- Full Room Exclusivity
- Private Entrance
- Ample Free Parking
- Black Chiavari Chairs
- Full Length Upgraded Linen & Napkins
- Complimentary Coat Check
- Dedicated Event Manager
- Fully Licensed Exclusive Outdoor Patio
- Private Bridal Suite
- Cake Cutting
- Hand Sanitizer Stations

# The Vue Pricing

## Winter Season

January- March

**Saturdays**  
**\$100 Per Person**

\*125 Adult Minimum  
or Rental Charges will Apply

**Fridays**  
**\$90 Per Person**

\*100Adult Minimum  
or Rental Charges will Apply

**Sundays**  
**\$85 Per Person**

\*75 Adult Minimum  
or Rental Charges will Apply

**Monday - Thursday**  
**\$80 Per Person**

\*50 Adult Minimum  
Excluding:  
New Years Day, Family Day, Easter, Good Friday

All Prices are Plus HST

## Prime Season

June- October

**Saturdays**  
**\$140 Per Person**

\*140 Adult Minimum  
or Rental Charges will Apply

**Fridays**  
**\$110 Per Person**

\*125 Adult Minimum  
or Rental Charges will Apply

**Sundays**  
**\$100 Per Person**

\*80 Adult Minimum  
or Rental Charges will Apply

**Monday - Thursday**  
**\$85 Per Person**

\*50 Adult Minimum  
Excluding: Canada Day, Civic Holiday  
Labour Day & Thanksgiving  
All Prices are Plus HST

## Mid-Season

April, May & November

**Saturdays**  
**\$125 Per Person**

\*125 Adult Minimum  
or Rental Charges will Apply

**Fridays**  
**\$105 Per Person**

\*100 Adult Minimum  
or Rental Charges will Apply

**Sundays**  
**\$95 Per Person**

\*75 Adult Minimum  
or Rental Charges will Apply

**Monday - Thursday**  
**\$85 Per Person**

\*50 Adult Minimum  
Excluding: Easter, Good Friday & Victoria Day

All Prices are Plus HST

# Clubhouse Pricing

## Winter Season

January - March

**Saturdays**  
**\$90 Per Person**

\*75 Adult Minimum  
or Rental Charges will Apply

**Fridays**  
**\$80 Per Person**

\*75 Adult Minimum  
or Rental Charges will Apply

**Sundays**  
**\$80 Per Person**

\*75 Adult Minimum  
or Rental Charges will Apply

**Monday - Thursday**  
**\$80 Per Person**

\*50 Adult Minimum  
Excluding:  
New Years Day, Family Day, Easter, Good Friday

All Prices are Plus HST

## Prime Season

May - September

**Saturdays**  
**\$150 Per Person**

\*140 Adult Minimum  
or Rental Charges will Apply

**Fridays**  
**\$115 Per Person**

\*125 Adult Minimum  
or Rental Charges will Apply

**Sundays**  
**\$105 Per Person**

\*80 Adult Minimum  
or Rental Charges will Apply

**Monday - Thursday**  
**\$85 Per Person**

\*50 Adult Minimum  
Excluding: Easter, Good Friday, Canada Day,  
Civic Holiday & Labour Day

All Prices are Plus HST

## Mid Season

April, October, November

**Saturdays**  
**\$125 Per Person**

\*125 Adult Minimum  
or Rental Charges will Apply

**Fridays**  
**\$105 Per Person**

\*75 Adult Minimum  
or Rental Charges will Apply

**Sundays**  
**\$95 Per Person**

\*75 Adult Minimum  
or Rental Charges will Apply

**Monday - Thursday**  
**\$85 Per Person**

\*50 Adult Minimum  
Excluding: Easter, Good Friday, Victoria Day &  
Thanksgiving

All Prices are Plus HST

All prices are Plus 13% HST

++All prices subject to change without notice

Package pricing applies to new bookings only

A/V Rental - \$750 - Mandatory - Sound, Lights and LCD TV's

Security Mandatory - \$200

Outdoor Ceremony Fee

Only Applies with Reception Booking

\$1,500 (Saturdays May to October)

\$1,200 (Friday and Sunday May to October)

# Menu

## Appetizer

Roasted Butternut Squash Soup

Tomato Parmesan Soup

Bocconini Caprese with Fresh Olive Oil and Pesto Drizzle served with Sliced Prosciutto and Grilled Zucchini

Baby Arugula & Fennel Salad with Marinated Beets & Goat Cheese in Citrus Vinaigrette

Roasted Red & Yellow Beets with Baby Spinach & Goat cheese

Pasta (any 1 Type) (Penne, Casarecce, Gnocchi, Tortellini, Farfalle, Agnelotti, Rigatoni, Linguine)

with Choice of Sauce (any 1 type) Tomato Basil, Rosé, Vodka with Pancetta, Olive Oil and Garlic with Arugula/Pesto

Caribbean Mango Salad (Mango, Avocado & Citrus)

Charcuterie with Sliced Prosciutto, Dried Sausage, Spicy Salami, Parmiggiano, Olives, Bocconcini & Herbed Crostini on a Bed of Arugula

### Appetizer Upgrades

House Made Lobster Bisque - \$2 pp

Crab Cakes w/Mixed Greens and Topped w/Mango Salsa - \$4 pp

Lobster Ravioli - \$3 pp

Wild Mushroom or Seafood Risotto - \$3 pp

Fried Calamari Platter Per Table- \$6pp

## Main

9oz AAA New York Striploin with Sauteed Mushrooms (or) Chimichurri Sauce

10oz French Cut Veal Chop with Cognac Mushroom Sauce

5oz Red Wine Braised Boneless Beef Short Ribs & 2 Tiger Shrimps

4oz Beef Tenderloin topped with Roasted Shallots and Fried Pancetta & 5oz Supreme Breast of Chicken with Lemon Oregano

5oz Atlantic Salmon Filet with Mango Salsa & 5oz Supreme Breast of Chicken with Lemon Oregano

7oz Filet Mignon Roasted Garlic Demi Glaze (cooked Medium or Less)

6oz Jerk Chicken with Mango Salsa & Coleslaw with Caribbean Fried Snapper with Cassava Galette

### Add Ons

5oz Lobster Tail - \$14 pp

2 Black Tiger Shrimp- \$6 pp

Individual Mixed Green Salad with Balsamic Vinaigrette - \$2 pp

### Main Course Compliments

#### Choice of One:

Asparagus & Yellow Zucchini

Roasted Garlic Broccolini & Roasted Red Peppers

Seasonal Mixed Vegetables

#### Choice of One:

Mini Roasted Potatoes

Yukon Gold Mashed Potatoes

Truffle French Fries

### Upgrade Compliment

Duchess Potato - \$3 pp

## Dessert

Warm Apple Blossom with Fresh Berries & Caramel Drizzle

Warm Sticky Toffee Pudding with Crème Anglais

New York Style Cheesecake with Blueberry or Strawberry Topping

Vanilla Crème Brule

Molten Lava Cake with Fresh Berries sprinkled with Icing Sugar

Coconut Tart with Orange and Pineapple Toffee

### Dessert Upgrade

Trio - \$3 per person

Choose 3 of the following items

Warm Sticky Toffee Pudding, Blue Berry Cheesecake, Chocolate Dipped Strawberry, Warm Chocolate Brownie, Sicilian Canoli



The Vue Reception



The Vue Ceremony



Clubhouse Ceremony



Clubhouse Reception

# Available Upgrade Options

## Pasta Course

\$8 per person- Choice of 1

### Pasta

Penne, Casarecce, Gnocchi, Tortellini, Farfalle, Agnelotti, Rigatoni, Linguine

### Sauces

Tomato Basil, Rosé, Vodka with Pancetta, Olive Oil and Garlic with Arugula/Pesto

### Pasta Upgrades

Lobster Ravioli - \$3 pp

Wild Mushroom or Seafood Risotto - \$3 pp

## Small Plates Antipasto

\$2.50 per small plate

Included Basket of Warm Focaccia Per Table

A variety of Small Plates served to guests as they begin their dining experience,  
Minimum of 3 Small Plates to be Selected to a maximum of 5

Small Plate #1

Sliced Prosciutto, Bocconcini, Cherry Tomato & Seafood salad

Small Plate #2

2oz Breaded Basa Filet & Fried Calamari with Spicy Dipping Sauce

Small Plate #3

Bruschetta topped w/ Goat Cheese, Parmigiano Provolone & Cacciatore Sausage

Small Plate #4

Smoked Salmon on Garlic Herbed Crostini, Shrimp Cocktail and Shrimp Ceviche

Small Plate #5

Grilled Italian Sausage, Roasted Red Peppers and Polenta

Small Plate #6

Roma Tomato, Fresh Bocconcini, Grilled Zucchini and Roasted Red Peppers

## Most Requested Stations

All Stations can be Stationary or Circulated to Guests

## Antipasto Bar

\$9.00 per person when removing Hors D'oeuvres

Roasted Red Peppers, Grilled Eggplant & Zucchini, Bruschetta, Marinated Beets w/Goat Cheese, Three Mushroom Salad, Caprese Salad, Olives, Far East Salad, Roasted Italian Sausage & Peppers, Breaded Basa Filet, Sliced Prosciutto, Cacciatore Sausage and Genoa Salami, Hot Banana Peppers, Carved Parmigiano, Homemade Focaccia

### Antipasto Bar Upgrades - \$10per person or \$2 Per Item

Mussels Marinara, Shrimp Cocktail, Fried Calamari, Smoked Salmon, Seafood Salad

## **Breaded Chicken or Veal Cutlets and Brio Station**

\$6 per person

Breaded Chicken / Veal Cutlets in a Homemade Tomato Sauce with choice of toppings to include Hot Peppers, sautéed Mushrooms & Onions, Provolone Cheese w/ Iced Cold Brio

## **Savory Treats Station**

\$6 per person

Beef Sliders, French Fries, Onion Rings & Poutine with toppings to include Pickles, sliced Tomatoes, Ketchup, Mustard, Cheddar Cheese and Sautéed Onions

## **Wing Station**

\$6 per person

A Variety of Mini Drums and Flats to include Honey Garlic, Mild, Medium and Hot Sauce served with Blue Cheese & Ranch Dip, Celery and Carrot Sticks & French Fries

## **Wood Oven Style Pizza (chef attended)**

\$7 per person

Gourmet thin crust pizza prepared fresh with a selection of toppings for guests to create their desired pizza to include classic margherita, Pepperoni and Vegetarian

## **Jerk Chicken Station (chef attended)**

\$7.50 per person

Authentic Jerk Chicken, Rice and Peas w/Coleslaw served with Ice Cold Red Stripe Beer

## **Fish N Chips Station (chef attended)**

\$8 per person

Traditional Beer Battered Cod Fillets, served with shoestring Fries and House Made Tartar Sauce, Malt Vinegar and Ketchup

## **Circulated Mini Sweet Treats**

\$4 per person

Authentic Churros circulated Butler Style with Sparklers from Vue/Clubhouse Staff & Mini Ice Cream Sandwiches

## **Seafood Bar**

\$24 per person

1/2 Lobster, Mussels Marinara, Pimento Shrimp, Rice, Chorizo, Bay Scallops, Clams, Cod Cakes, Shrimp Platter

Add Alaskan King Crab Legs \$10pp

\*Additional Stations Are Available Upon Request

All Prices Are Plus 13% HST