


2023 GOLF PACKAGE



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Toronto On
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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** 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 Anglairs

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

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• Drink Ticket -\$8pp

• Open Bar (3 Hours)- \$30pp

• Sweet Treats- \$5pp

• Fruit Platter Per Table- \$6pp

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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



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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

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& Admin Fee 18%**