



CLUBHOUSE
EVENTSPACE

Corporate Package



Includes:

- ★ Day Meeting Package
- ★ Cocktail Mixer
- ★ Plated Lunch & Dinner
- ★ Stations Lunch & Dinner
- ★ Trade Show

195 Galaxy Blvd
Toronto On
M9W 2R7
416-213-9788

olga.n@thevue.ca



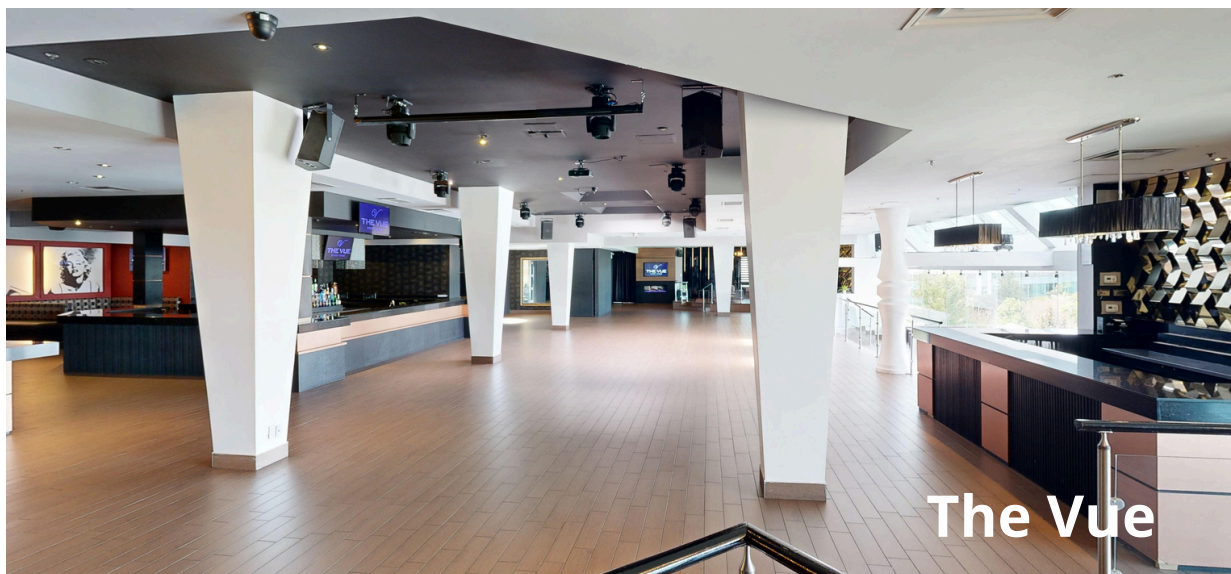
@Thevueandclubhouse



Corporate Day Meeting Package

Monday- Thursday Day Meetings

Transform your Meetings, Elevate Spaces, Inspire Minds



Package Amenities

Full Venue Exclusivity
Full Length Linen
Full Service Event Staff
Complimentary on Site Parking
Complimentary WIFI
Complimentary Coat Check
Registration Area
Wireless Microphone and Podium
Executive Boardrooms
Background Music

Make an impression with a range of set up designs to suit your needs



Half-Rounds @ Clubhouse



Theater Style @ Clubhouse



Boardroom Style @ The Vue



Half-Rounds @ The Vue

Vue and Clubhouse Each Equipped With:

Drop Down Screen
High Definition Projector
Wireless Mic
Podium
LED TV's Throughout
Intelligent Lighting
8x8 or 4x16 Stage
**Additional Fees Apply*



Cocktail Reception @ The Vue

Day Meeting Menu

Catered to your Requirements

Continental Breakfast

Freshly Brewed Hot and Fresh Coffee, Decaf and Assorted Herbal Teas

Orange & Apple Juices

Lemon Poppy Seed & Banana Bread Loafs

Assorted Fruit Danishes

Power Break 1

Coffee, Tea and Espresso

Freshly Baked Scones

Hot Lunch Buffet Service

Includes Warm Focaccia & Artisan Breads

Choice of 2

- Butternut Squash Soup
- Tortellini Soup
- Grilled Vegetables - zucchini, eggplant and peppers
- Garden Salad
- Caesar Salad
- Green Bean Salad

Choice of 1

- Rotisserie Style Chicken Quarters in a Chalet Sauce
- Chicken Milanese (Italian Breaded Chicken Cutlets)
- Atlantic Salmon Filet with Lemon Oregano **or** Light Teriyaki Glaze
- Breaded Basa Filet with Lemon Oregano or Charred Cherry Tomatoes
- Thinly Sliced Top Sirloin Au Jus **(Upgrade \$5 per person)**

Choice of 2

- Seasonal Vegetables
- Roasted Potatoes or Mashed Potatoes
- Penne in Classic Tomato Basil Sauce
- Mediterranean Farfalle with Olive Oil, Garlic & Arugula

Dessert (Choice of 1)

- Assorted Mini Sweet Bites & Squares
- New York Style Cheesecake
- Warm Fudge Brownies & Cookies
- Classic Sticky Toffee Pudding with Creme Anglaises

Power Break 2

Fresh Lemonade or Hot Apple Cider

Decadent Fresh Baked Cookies or Cinnamon Donuts

\$84 ++

(HST & 18% Admin Fee)

Based on Minimum 40 Guests
Room Rental \$500

Optional Add On's
In House AV & Sound \$550
8x8 or 4x16
Stage Rental \$300

Day Meeting Menu Upgrades

HOT BREAKFAST

Minimum of 75 Guests or Room Rental will Apply

Scrambled Eggs and Toast with a choice of any 2 additional items: Applewood Smoked Bacon, Turkey Sausage, Crispy Shredded Hashbrowns, Buttermilk Pancakes or French Toast - \$15

Fried Eggs and Bacon or Ham Breakfast Wraps- \$4

Assorted Mini Omelettes- \$4

POWER BREAK

Minimum of 40 Guests

Whole Fruit- \$1.50

Yogurt Parfait- \$2.50

Assorted Cheese and Cracker Platters- \$3.50

Crudit  Platters with Ranch Dip- \$3.50

Fresh Sliced Fruit Platter- \$3.50

Assorted Mini Cheesecakes- \$2.50

Warm Brownies- \$2.00





Cocktail Mixer

*Includes One Drink Ticket Per Person



Choice of 6 Canapes

- Spring Rolls with Plum Sauce- V
- Cheese Tortellini in a Rose Sauce- V
- Burger Bites
- Mini Philly Cheesesteak Sliders
- Chili Lime Chicken or Fish Soft Tacos
- Jerk Chicken Satays with Spicy Jerk Mayo- GF
- Chicken Satay with Lemon Oregano- GF
- Spanakopita (Phyllo Pastry Stuffed with Cheese and Spinach)- V
- Min Vegetarian Samosas with Sweet Chili Sauce -Vegan
- Mac and Cheese Squares- V
- Soft Pretzel Bites with Honey Mustard Dipping Sauce- V
- Bocconcini and Cherry Tomato Skewers with a Balsamic Glaze- V, GF
- Fish and Chips with Homemade Tartar Sauce
- Homemade Italian Meatballs served in a Tomato Sauce
- Roasted Butternut Squash Soup Sips
- Crispy Buffalo Cauliflower Bites- V
- Mini Rice Balls Served with Spicy Marinara Sauce- V
- Shrimp Cocktail Shooters with Cocktail Sauce- \$3pp
- Bacon Wrapped Scallops- \$3pp
- Grilled Lamb Spiedini - \$3.50pp
- 2oz Grilled Marinated Lamb Chops (1 per person)- \$6pp
- California Rolls & Assorted Sushi- \$6pp
- Crab Cakes- \$4pp
- Mini Lobster Rolls- \$5pp

Inclusions

- Based on 60 Guest Minimum
- Unlimited Soft Beverage Service
- Full Venue Exclusivity
- Dedicated Event Staff
- Linen & Napkins
- Microphone & Podium
- Background Music
- Complimentary Parking
- Complimentary Coat Check
- Complimentary WIFI

Upgrade

- Open Bar \$18 per person ++

\$50++

(HST & 18% Admin Fee)

Based on Minimum 60 Guests

Monday-Thursday
January - November 2025
3:00-5:00pm

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Cocktail Mixer Continued

Choice of One Station

- **Breaded Chicken Cutlets and Brio Station**

Breaded Chicken 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**

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

- **Wood Oven Style Pizza**

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

- **Jerk Chicken Station**

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

- **Fajita Station**

Carne Asada, Chicken & Sautéed Vegetables Served on Warm Tortillas with Pico de Gallo, Sour Cream Shredded Lettuce, Cheddar Cheese and Jalapenos

- **Asian Fusion Station**

Teriyaki Chicken, Szechuan Shrimp and a Vegetable Medley Served with Singapore Noodles Includes Vegetarian Spring Rolls

- **Mini Sweet Treats**

Authentic Golden Churros and Ms. Vickie Chips (circulated butler style optional)



\$80++

(HST & 18% Admin Fee)

Based on Minimum 50 Guests

Monday - Thursday
January - October

Available for Lunch & Dinner
11:00-3:00pm
or
5:00-9:00pm

Inclusions

- Full Venue Exclusivity
- Unlimited Soft Beverages
- Dedicated Event Staff
- Upgraded Chairs
- Linen & Napkins
- Microphone & Podium
- Background Music
- Complimentary Parking

Upgrades

- \$30 Bottle of House Wine
- Open Bar
 - Lunch \$15 per person (2 hours)
 - Dinner \$25 per person (3 hours)

Plated Menu

*Option To Add a 45 min Cocktail Hour & One Drink Ticket- \$22 pp

Specialty Bread Basket to include Homemade Focaccia and Artesian Breads

Starter

Choice of one

- Bocconcini & Tomato drizzled with Basil Infused Olive Oil & Balsamic Glaze, Prosciutto & Grilled Zucchini
- Baby Arugula & Fennel Salad with Marinated Beets & Goat Cheese in a Citrus Vinaigrette
- Roasted Butternut Squash Soup or Cream of Mushroom Soup
- 1 Type of Pasta with a Choice of Sauce

Main

Choice of one

All entrees served with roasted potatoes and seasonal vegetables

- 4oz Petit Filet served in a Cognac Mushroom Sauce
- 6oz Supreme Breast of Chicken in a Sundried Tomato and Amaretto Jus
- 6oz Atlantic Salmon Filet with Mango Salsa
- Boneless Beef Short Ribs in Au Jus

Dessert

Choice of one

- Classic Warm Sticky Toffee Pudding with Creme Anglaise
- New York Style Cheesecake with Fruit Topping
- Warm Apple Blossom drizzled with Caramel

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\$90++

(HST & 18% Admin Fee)
Based on Minimum 50 guests

Monday - Thursday
January - October

Available for Lunch & Dinner
11:00-3:00pm
or
5:00-9:00pm

Inclusions

- Unlimited Soft Beverages
- Coffee/ Tea Station
- Soft Lounge Seating with Coffee Tables
- Dedicated Event Staff
- Complimentary Parking
- Complimentary Internet Access

Upgrades

- \$30 Bottle of House Wine
- Open Bar
 - Lunch \$15 per person (2 hours)
 - Dinner \$25 per person (3 hours)

Stations Menu

*Option To Add a 45 min Cocktail Hour & One Drink Ticket- \$22 pp

*Mini Entree or Full Stations

Soup and Salad Bar

- Mixed Field Greens with Balsamic Vinaigrette
- Caesar Salad with Shaved Parmigianino & Croutons
- Far East Salad with Sweet Soya Vinaigrette & Crispy Noodles
- Chef's Soup of the Day

Entrée Station

- Roasted Top Sirloin Au Jus
- Oven Roasted Chicken Breast with White Wine Mushroom Sauce or Sundried Tomato Amaretto Jus
OR Grilled Atlantic Salmon with Mango Salsa or Lemon Oregano
- Creamy Mashed Potatoes **OR** Mini Roasted Potatoes
- Seasonal Mixed Vegetables **OR** Singapore Noodles

Pasta Station

- Cheese Tortellini in a Creamy Rose Sauce
- Penne in a Classic Tomato Basil Sauce

Accompanied by Hot Peppers and Grated Parmesan Cheese

Mini Desserts

- Warm Golden Churros
- Mini Sweet Bites

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Venue Buyout

\$4,500 Per Day++

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Monday- Thursday
January - October

\$2,500 Outdoor ++

Licensed Patio
Exclusivity

Trade Show Package

Two High Spec Rooms, One Location

- Over 10,000sq. ft. of prime exhibit, meeting and convention space
- Two state-of-the-art meeting rooms
- 4000 sq ft Licensed & Furnished Patio
- Built In Sound & Lighting throughout the facility
- Registration areas
- Buildings are on street level for easy access
- Wireless high-speed Internet access
- Complimentary On-site parking with 300+ spaces
- Sophisticated climate control and lighting
- Floor to ceiling windows overlooking the Royal Woodbine Golf Course

Exceptional Food & Beverage

- Culinary excellence, including custom menu planning by our executive chef from 10 to 750 guests

Conveniently Located At The Geographical Centre Of The GTA

- Easy access via major highways 427, 401, 409, 403 in the GTA
- Only three minutes to Toronto Pearson International Airport and 15 minutes to downtown Toronto
- Many Hotels within walking or short driving distance

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The Vue



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