

2025 WEDDING : PACKAGE




THE VUE CLUBHOUSE
EVENT VENUE EVENTSPACE.

PETER & PAULS
hospitality group

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V
THE VUE
EVENT VENUE

&

CLUBHOUSE
EVENTSPACE

Designed To Be Different

Let's begin...





PACKAGE INCLUSIONS

Open Deluxe Bar (max 7 hours)
Signature Drink
Hot & Cold Hors D'oeuvres for Cocktail Hour
(Choice of 4)
Three Course Plated Meal
Full Room Exclusivity
Outdoor Furnished Patio
Private Entrance
Complimentary Parking
Black Chiavari Chairs for The Vue
Clear Grace Chairs for Clubhouse
Full Length Upgraded Linen & Napkins
Complimentary Coat Check
Dedicated Event Manager
Private Bridal Suite
Cake Cutting



The Vue Pricing

Winter Season

January- April & November

Saturdays

\$115 Per Person

*100 Adult Minimum

Fridays

\$105 Per Person

*100 Adult Minimum

Sundays

\$100 Per Person

*100 Adult Minimum

Monday - Thursday

\$85 Per Person

*75 Adult Minimum

Prime Season

June- September

Saturdays

\$150 Per Person

*140 Adult Minimum

Fridays

\$130 Per Person

*125 Adult Minimum

Sundays

\$110 Per Person

*100 Adult Minimum

Monday - Thursday

\$95 Per Person

*75 Adult Minimum

Mid-Season

May & October

Saturdays

\$135 Per Person

*125 Adult Minimum

Fridays

\$115 Per Person

*125 Adult Minimum

Sundays

\$105 Per Person

*100 Adult Minimum

Monday - Thursday

\$90 Per Person

*75 Adult Minimum

Clubhouse Pricing

Winter Season

January - April & November

Saturdays

\$110 Per Person

*75 Adult Minimum

Fridays

\$100 Per Person

*75 Adult Minimum

Sundays

\$90 Per Person

*75 Adult Minimum

Monday - Thursday

\$85 Per Person

*75 Adult Minimum

Prime Season

June - September

Saturdays

\$165 Per Person

*150 Adult Minimum

Fridays

\$135 Per Person

*125 Adult Minimum

Sundays

\$115 Per Person

*100 Adult Minimum

Monday - Thursday

\$95 Per Person

*75 Adult Minimum

Mid Season

May & October

Saturdays

\$145 Per Person

*130 Adult Minimum

Fridays

\$115 Per Person

*125 Adult Minimum

Sundays

\$105 Per Person

*100 Adult Minimum

Monday - Thursday

\$90 Per Person

*75 Adult Minimum

All Prices are Plus HST
Rental Charges May Apply
Excluding: Statutory Holidays



Additional Charges

Clubhouse Patio Ceremony Fee

May to October

Saturday-\$1,750

Friday & Sunday- \$1,250

Clubhouse Indoor Ceremony Fee

January - April & November

\$750

Vue Indoor Ceremony Fee

\$1750

*includes draping

Includes Wireless Mic, Speakers, Signing Table, Citrus Infused Water Station

A/V Rental (Mandatory) - \$950

Includes

Built Inhouse Speakers, Intelligent Lighting, Podium, Wireless Mic and LCD TV's

Security (Mandatory) - \$250

All prices are Plus 13% HST

++All prices subject to change without notice
Package pricing applies to new bookings only



Appetizers

CHOICE OF ONE APPETIZER INCLUDED WITH PACKAGE

All appetizers are served with Our Specialty Bread Basket with
Focaccia

Soup

Butternut Squash Soup
Cream of Mushroom
Potato and Leek
Calde Verde

Signature Antipasto

Bocconcini, Roma Tomato, Yellow & Green Zucchini
Drizzled with Pesto Infused Olive Oil, Served with
Prosciutto & Grilled Polenta

Fine Italian Charcuterie Plate

Thin Sliced Prosciutto, Sopressata, Capicollo,
Parmiggiano and Pecorino Cheese Served with Cherry
Tomato Focaccia

Salads

Baby Spinach & Arugula topped with Cherry
Tomatoes & Feta Cheese with a Raspberry
Vinaigrette or Citrus Vinaigrette

Caribbean Mango Salad with Fresh Avocado in a
Citrus Dressing

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

Pasta

Spaghetti ala Chitarra in a Fresh Tomato and Basil
Sauce with Charred Cherry Tomatoes

Casarecce in a Rose Sauce

Penne Ala Vodka with Chopped Pancetta

Rigatoni Bolognese (Meat Sauce)

Cheese Tortellini Alfredo

Add Pasta as an Additional Course-\$8 Per Person

All Pasta Dishes will be Served with
House Hot Sauce, Freshly Grated Parmiggiano

Main Course

CHOICE OF ONE INCLUDED WITH PACKAGE

6oz Red Wine Braised Beef Short Ribs & 2
Butterflied Tiger Shrimps (13-15)

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
Chicken Roulade Stuffed with
Asiago Cheese & Spinach

6oz Boneless Jerk Chicken & Caribbean Fried
Snapper with Mango Salsa

7oz Filet Mignon Roasted Garlic Demi Glaze

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

10oz French Cut Veal Chop with Cognac
Mushroom Sauce

Vegetarian Options

Eggplant Parmesan
Stuffed Bell Pepper with Lentils and Topped
with Fresh Tomato Sauce (Vegan)
Lentil Sheppard's Pie (Vegan)

Main Course Compliments

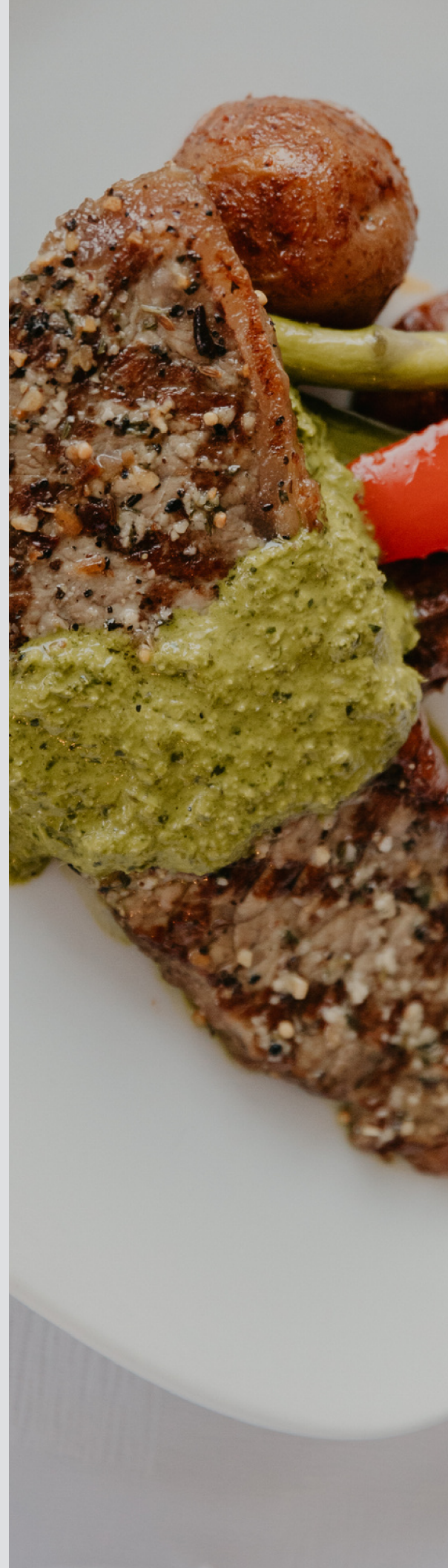
Choice of One

Lemon Asparagus with Charred
Cherry Tomatoes
Garlic Broccolini
Roasted Red Peppers
Root Vegetable Medley

&

Choice of One

Mini Red Potatoes
Skillet Roasted Yams
Yukon Gold Mashed Potatoes
Truffle Fries
Mediterranean Couscous





Dessert

CHOICE OF ONE INCLUDED WITH PACKAGE



Warm Sticky Toffee Pudding with Crème
Anglaise

Vanilla Crème Brule

Molten Lava Cake with Fresh Berries
Sprinkled with Icing Sugar

Warm Apple Blossom topped with Berry
Coulis & Icing Sugar

New York Style Cheesecake with Strawberry
Topping

Lemon, Mango, Raspberry Sorbet
(Choice of 2)

Includes Coffee & Tea at Self Serve Bar
Espresso Available at Main Bar

Specialty Upgrades

Antipasto Bar

\$14.00 Per Person- When replacing Hors D'oeuvres

Roasted Red Peppers with Garlic and Olive Oil, Balsamic Green Bean Salad with Cherry Tomatoes, Beet Salad with Goat Cheese, Potato Perogies with Sauteed Onions and Bacon Bits with Sour Cream. Bocconcini and Tomato with Olive Oil and Pesto, Seasoned Olives, Far East Salad, Basa Escabiche, Bruschetta, Assorted Cheese Board to Include Parmiggiano, Cheddar, Asiago, Spicy Havarti & Smoked Gouda

Assorted Deli Board to Include Prosciutto, Assorted Salami, Pepperoni, Cacciatore, Focaccia and Grilled Pita

Seafood Add On to Antipasto Bar Only

\$2.50 Per Item or \$10 for 5 items

Seafood Salad, Grilled Octopus Salad, Fried Calamari, Shrimp Cocktail, Mussels in White Wine Sauce



Appetizer Upgrades

All Prices are Per Person when Replacing an Appetizer

Lobster Bisque \$2 per person

Wild Mushroom Risotto \$5 per person

Seafood Risotto (Shrimp, Bay Scallops, Mussels) \$7 per person

Seared Jumbo Scallops (3) Served with Limoncello Risotto,

Charred Cherry Tomatoes \$7.50 per person

Grilled Calamari (1), Tiger Shrimp (1), 3oz Grilled Swordfish served on Cous

Cous or Quinoa - \$12 per person

Fried Calamari Platter Per Table \$9 per person



Main Course Upgrades

5oz Lobster Tail in a Garlic Butter Sauce- Market Value

2 Butterflied Tiger Shrimp (size 8-12) \$8 Per Person

Basket of Truffle Fries Per Table \$6 Per Person

Mixed Green Salad Per Table \$2.50 or Individually Served \$3.00



Dessert

Signature Trio -\$3 Per Person

Caramel Cheesecake, Sicilian Cannoli & Hot Fudge Brownie

Midnight Snacks

Breaded Chicken or Veal Cutlets and Brio Station - \$9 per person

Breaded Chicken / Veal Cutlets in a Homemade Tomato Sauce with Toppings to Include Hot Peppers, Sautéed Mushrooms & Onions, Mozzarella Cheese with Iced Cold Brio

Savory Treats Station-\$8 per person

Beef Sliders, Basket of Kettle Chips, French Fries, Onion Rings & Poutine with Toppings to Include: Pickles, Tomatoes, Lettuce, Ketchup, Mustard, Relish, Cheese and Sautéed Onions

BBQ Station - \$15 per person

Lamb Chops, Lamb Spedini, Grilled Shrimp Skewers, Chicken Kebabs,
Grilled Pineapple with Cinnamon, Vegetable Kebabs
Circulated off the grill

Wood Oven Style Pizza-\$9 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

Mash n' Bash Station- \$7 per person

Creamy Mashed Potatoes presented in a Martini Glass served with a Variety of Toppings Including Sour Cream, Crispy Onions & Sauteed Mushrooms, Home-Style Gravy, Cheddar Cheese, Bacon and Chives

Fajita & Nacho Station - \$9 per person

Carne Asada, Sauteed Chicken, Vegetable Medley Served on Warm Tortillas with Pico de Gallo, Sour Cream Shredded Lettuce, Cheddar Cheese and Jalapenos
Farmer Basket of Corn Tortillas Chips & Queso

Soft Serve Carnival Station-\$10 per person

Soft Serve Ice cream
Accompanied by Choice of Two
Mini Donuts, Churros or Funnel Cakes

Circulated Sweet Treats- \$5.50 per person

Authentic Churros circulated Butler Style with Sparklers & Mini Ice Cream Sandwiches
Or Kettle Chips

More Stations are Available Upon Request

A romantic scene of a couple seen from behind, looking up at a spectacular display of fireworks in a dark night sky. The man is wearing a dark suit, and the woman has long dark hair and is wearing a white fur-trimmed coat. The fireworks are bright orange and yellow, creating a starburst pattern against the black background.

#wed[💎]atthevue



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