

2026 WEDDING : PACKAGE

***SPECIAL OFFER INSIDE*
BLOWOUT DATES**




THE VUE CLUBHOUSE
EVENT VENUE PETER & PAULS
EVENTSPACE. hospitality group

☎ 416-213-9788

📷 @thevueandclubhouse

🔗 dave.b@thevue.ca

V
THE VUE
EVENT VENUE

&

CLUBHOUSE
EVENTSPACE

Designed To Be Different

Let's begin...





PACKAGE INCLUSIONS

Open Deluxe Bar (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

Upgraded Chairs

Full Length Upgraded Linen & Napkins

Complimentary Coat Check

Dedicated Event Manager

Private Bridal Suite

Cake Cutting



2026 DATE BLOWOUT The Vue Pricing ***2026 DATE BLOWOUT***

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
~~\$142~~ **\$150 Per Person**
~~120~~ *125 Adult Minimum

Fridays
~~\$123~~ **\$130 Per Person**
~~120~~ *100 Adult Minimum

Sundays
~~\$105~~ **\$110 Per Person**
~~80~~ *75 Adult Minimum

Monday - Thursday
\$95 Per Person
*75 Adult Minimum

Mid Season
May & October

Saturdays
\$135 Per Person
*125 Adult Minimum

Fridays
~~\$109~~ **\$115 Per Person**
*100 Adult Minimum

Sundays
~~\$100~~ **\$105 Per Person**
*75 Adult Minimum

Monday - Thursday
\$90 Per Person
*75 Adult Minimum

APPLIES TO NEW BOOKINGS ONLY

Clubhouse Pricing

Winter Season
January - April & November

Saturdays
~~\$105~~ **\$110 Per Person**
*75 Adult Minimum

Fridays
~~\$95~~ **\$100 Per Person**
*75 Adult Minimum

Sundays
~~90~~ **\$90 Per Person**
~~50~~ *75 Adult Minimum

Monday - Thursday
\$85 Per Person
*75 Adult Minimum

Prime Season
June- September

Saturdays
~~\$150~~ **\$175 Per Person**
*130 Adult Minimum

Fridays
~~\$130~~ **\$135 Per Person**
~~120~~ *125 Adult Minimum

Sundays
~~\$110~~ **\$115 Per Person**
~~90~~ *100 Adult Minimum

Monday - Thursday
\$95 Per Person
*75 Adult Minimum

Mid Season
May & October

Saturdays
\$150 Per Person
*130 Adult Minimum

Fridays
\$120 Per Person
*125 Adult Minimum

Sundays
\$105 Per Person
*100 Adult Minimum

Monday - Thursday
\$90 Per Person
*50 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- \$1,500

Clubhouse Indoor Ceremony Fee

January - April & November

\$750

Vue Patio Ceremony Fee

May to October

Saturday-\$1,200

Friday & Sunday- \$1,200

Vue Reception 4:00-1:00am

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

Outdoor Reception - \$15 pp

Contact us for more details

Conditions will apply

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 Leak
Calde Verde

Signature Antipasto

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

Salads

Poached Pear Salad with Baby Greens, Feta Cheese, Candied Pecans with Vin Cotto Dressing
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 Parmigiano



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 with a 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

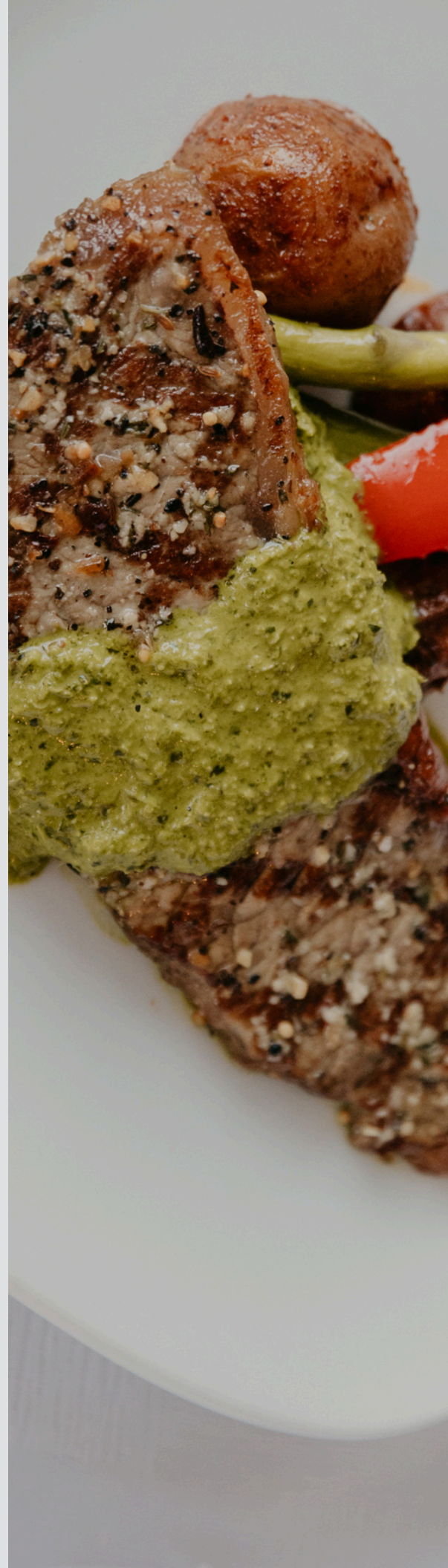
Mini Red Potatoes

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 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

\$16.00 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, Far East Salad Bocconcini and Tomato with Olive Oil and Pesto, Seasoned Olives, Far East Salad, Basa Escabiche, Bruschetta, Assorted Cheese Board to Include Parmigiano, 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), Jumbo Scallop (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 & ONE MORE

Interactive Stations

One Hour Stations for Cocktail Hour or Late Night

Chicken Milanese or Veal Cutlets and Brio Station - \$10 per person

Chicken Milanese or Breaded Veal Cutlets in a Homemade Tomato Sauce with Choice of toppings to include Hot Peppers, Sautéed Mushrooms & Onions, Mozzarella Cheese
Served with Iced Cold Brio

Savory Treats Station-\$9 per person

Beef Sliders, Kettle Chips, French Fries, Onion Rings & Poutine with toppings to Include:
Cheddar Cheese, Sautéed Onions and Traditional Condiments

BBQ Station - \$16 per person

Lamb Spedini, Grilled Shrimp Skewers, Chicken Kebabs, Vegetable Kebabs, Grilled Pineapple
Circulated off the grill
Add 2oz Grilled Lamb Chops \$6 per person (2 per)

Wood Oven Style Pizza-\$10 per person

Gourmet thin crust pizza prepared fresh with a selection of toppings
to include classic Margherita, Calabrese and Vegetarian

Asian Station- \$10 per person

Szechuan Shrimp & Teriyaki Chicken served with Singapore Noodles & Vegetables
Vegetarian Spring Rolls

Fajita & Nacho Station - \$11 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

Jerk Chicken Station- \$10 per person

Boneless Jerk Chicken Bites served with Rice & Peas and Coleslaw
Served with Red Stripe Beer

Carnival Station-\$10 per person

Assorted Soft Serve Ice cream
Accompanied by Choice of Two
Mini Donuts, Churros, Funnel Cakes with Whipped Cream and Strawberry Topping

Circulated Sweet Treats- \$7 per person

Authentic Churros circulated Butler Style with Sparklers & Mini Ice Cream Sandwiches
& Ms Vicky's Chips

More Stations are Available Upon Request