

2027 WEDDING : PACKAGE



Designed To Be Different


THE VUE CLUBHOUSE
EVENT VENUE EVENTSPACE.

PETER & PAULS
hospitality group

☎ 416-213-9788

📷 @thevueandclubhouse

🔗 dave.b@thevue.ca



PACKAGE INCLUSIONS

Open Deluxe Bar
Signature Drink
Hot & Cold Hors D'oeuvres
Three Course Plated Meal
Full Room Exclusivity
Outdoor Furnished Patio
Private Entrance
Complimentary Parking
Upgraded Chairs
Full Length Upgraded Linen & Napkins
Complimentary Coat Check
Private Bridal Suite
Cake Cutting



The Vue Pricing

Winter Season
January- April 11th

Saturdays
\$115 Per Person
*80 Adult Minimum

Fridays
\$105 Per Person
*80 Adult Minimum

Sundays
\$100 Per Person
*80 Adult Minimum

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

Prime Season
June- September

Saturdays
\$165 Per Person
*125 Adult Minimum

Fridays
\$145 Per Person
*100 Adult Minimum

Sundays
\$125 Per Person
*75 Adult Minimum

Monday - Thursday
\$100 Per Person
*75 Adult Minimum

Mid-Season
April 12 - May & October
November 1-14th

Saturdays
\$145 Per Person
*125 Adult Minimum

Fridays
\$130 Per Person
*100 Adult Minimum

Sundays
\$110 Per Person
*75 Adult Minimum

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

Patio Ceremony Fee -3:00pm
\$1,000

Vue Indoor Ceremony Fee

\$1900 Includes draping
All Ceremony Fees Include

Includes Wireless Mic, Speakers, Signing Table, Water Station,
Setup & Removal of Chairs

A/V Rental (Mandatory) - \$950
Includes
Built Inhouse Speakers, Intelligent
Lighting, Podium, Wireless Mic and
LCD TV's

Security (Mandatory) - \$300



All prices are Plus 13% HST
++All prices subject to change without notice
Package pricing applies to new bookings only
ALL ADMIN FEES ARE INCLUDED

Clubhouse Pricing

Winter Season

January - March
April 1-11

Saturdays

\$110 Per Person

*75 Adult Minimum

Fridays

\$100 Per Person

*75 Adult Minimum

Sundays

\$95 Per Person

*75 Adult Minimum

Monday - Thursday

\$90 Per Person

*75 Adult Minimum

Prime Season

May 28, 29, 30
June - September

Saturdays

\$180 Per Person

*140 Adult Minimum

Fridays

\$160 Per Person

*130 Adult Minimum

Sundays

\$140 Per Person

*100 Adult Minimum

Monday - Thursday

\$100 Per Person

*75 Adult Minimum

Mid Season

April 12 - May 27th &
October
November 1-14th

Saturdays

\$160 Per Person

*130 Adult Minimum

Fridays

\$130 Per Person

*125 Adult Minimum

Sundays

\$125 Per Person

*100 Adult Minimum

Monday - Thursday

\$90 Per Person

*75 Adult Minimum

Clubhouse Patio Ceremony Fee -5:00pm

May to October

Saturday-\$1,850

Friday & Sunday- \$1,700

Includes Wireless Mic, Speakers, Signing Table,
Water Station, Setup & Removal of Chairs

A/V Rental (Mandatory) - \$950

Includes

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

Security (Mandatory) - \$300

Clubhouse Indoor Ceremony Fee

January - April & November \$750



All prices are Plus 13% HST

++All prices subject to change without notice

Package pricing applies to new bookings only

ALL ADMIN FEES ARE INCLUDED

Hors D'oeuvres

Choice of 4 Included in Package

Spring Rolls with Plum Sauce - V
Cheese Tortellini in a Rose Sauce -V
Cheeseburger Skewers
Mini Philly Cheesesteak Sliders
Chili Lime Chicken Tacos
Fish Soft Tacos
Jerk Chicken Satay with Spicy Jerk Mayo - GF
Chicken Satay with Lemon Oregano - GF
Spanakopita -V
Mini Vegetarian Samosas with Sweet Chili Sauce -Vegan
Mac & Cheese Squares -V
Soft Pretzel Bites with Honey Mustard Dipping Sauce -V
Bocconcini & Cherry Tomato Skewers with a Balsamic Glaze -V
Fish n' Chips with Homemade Tartar Sauce
Homemade Italian Meatballs in a Tomato Sauce
Roasted Butternut Squash Soup Sips with Crostini - V
Crispy Buffalo Cauliflower Bites -V
Mini Rice Balls in a Spicy Marinara Sauce -V

Elevated

Shrimp Cocktail Shooters - \$2 PP
Bacon Wrapped Scallops - \$2 PP
Grilled Lamb Spiedini- \$2.50 PP
California Rolls - \$2 PP
Mini Lobster Rolls - \$4 PP
2oz Grilled Marinated Lamb Chops (1 per person)- \$4 PP

Antipasto Bar

\$18.00 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, Potato Perogies with Sauteed Onions and Bacon Bits with Sour Cream, Basa Escabeche, Bruschetta, Assorted Cheese Board to Include Parmigiano, Cheddar, Asiago, Spicy Havarti & Smoked Gouda
Assorted Deli Board to Include Prosciutto, Assorted Salami, 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

Appetizers

CHOICE OF ONE APPETIZER INCLUDED WITH PACKAGE

All appetizers are served with Our Specialty Bread Basket and
Homemade Focaccia

Soup

Butternut Squash Soup
Cream of Mushroom
Potato and Leek
Calde Verde

Elevated

Lobster Bisque \$2pp

Antipasto

Vine's Signature

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 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

Elevated

Crab Cake Served on a Citrus Cabbage Slaw \$3pp

Vine's Signature

Pasta

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

Fresh Casarecce in a Rose Sauce
Penne Ala Vodka with Chopped Pancetta
Rigatoni Bolognese (Meat Sauce)

Elevated

Lobster Ravioli in a Brown Butter and Sage Sauce \$3pp
Wild Mushroom & Truffle Oil Risotto \$4pp
Seafood Linguine with Shrimp, Scallops & Baby Clams
in a Light Tomato Sauce \$3pp

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

Vue's Signature
6oz Barolo Braised Beef Short Ribs &
2 Butterflied Tiger Shrimps

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

5oz Atlantic Salmon Filet with Mango Salsa &
½ Cornish Hen in a Lemon Garlic Butter

6oz Boneless Jerk Chicken & Panko Crusted Basa Filet
Escabeche

9oz AAA New York Striploin with a
Mushroom Demi Glaze

10oz French Cut Veal Chop with a Red Wine Reduction

Elevated

Add 5oz Lobster Tail with Garlic Butter - Market Value
Chilean Seabass with Miso Glaze \$16pp

Vegetarian Options

Stuffed Bell Pepper with Lentils
Topped with Fresh Tomato Sauce



Eggplant Parmesan

Saffron Vegetable Pilaf Bowl

Main Course Compliments Choice of One Vegetable

Lemon Asparagus
Garlic Broccolini
Roasted Red Peppers
Root Vegetable Medley

&

Choice of One Starch

Mini Roasted Rosemary Potatoes
Creamy Polenta
Yukon Gold Mashed Potatoes
Truffle Fries
Lemon Saffron Rice

Add a Mixed Green Salad Per Table \$2.50 per person



Dessert

CHOICE OF ONE INCLUDED WITH PACKAGE



Vin's Signature

Warm Sticky Toffee Pudding with Crème
Anglaise

Vanilla Crème Brule

Molten Lava Cake Sprinkled with Icing Sugar
Add a Scoop of French Vanilla Ice Cream for \$2pp

Warm Apple Blossom topped with Berry Coulis

New York Style Cheesecake

Lemon, Mango, Raspberry Sorbet
(Choice of 2)

Elevated

Baklava Cheesecake \$3pp

Trio -\$3pp

Caramel Cheesecake, Sicilian Cannoli
& Decadent Brownie

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



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-\$12 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-\$12 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

Carnival Station-\$12 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

What They Say?

Mariella



We were lucky enough to attend our second event at The Vue and I cannot say enough about how great our experience was. The venue itself is unique in design and can be transformed to suit any event but, there is a reason why they call it The Vue...the view from the large wall of windows is incredible and it was really beautiful to see how the lighting changed from daylight to night. The food was delicious and exceeded our expectations from the freshness to the temperature and the quantity/serving size. I cannot say enough about the service and the attention and care they provided to not only the bride and groom but, all of the guests. The level of professionalism and care that went into ensuring that everything was seamless and executed flawlessly. Special thanks to Olga who was incredibly helpful from the first day when The Vue was being considered as the event space from the venue and all the way to the support and professionalism she provided the day of.

Michele & Daniel Oct 2025



Guests were giving us praise for the food and the service throughout the night. The food was FANTASTIC. It tasted better than we remembered the tasting to be. The wait staff were also incredible. The transition between meals was seamless and the service was excellent all night. Truly nothing went without a hitch. The bartenders were on point all night long. The drinks were GREAT. They spent the extra second with each drink to ensure it was presentable. Every drink that I had was fantastic. The venue itself was great. We were looking for something that didn't look like a traditional hall; we got exactly that with the upper level. It felt intimate but not too intimate. It has character to it to help reduce the need for doing an excess amount of decor. Overall: you will not be disappointed in the slightest with this venue. Every single person was fantastic. Food was amazing, drinks were amazing, the room itself was perfect. If you're on the fence about choosing this venue for any event, just know you will have a seamless function.

Poliana & Luiz April 2025



I recently got married at The Vue. The whole process was fantastic and they make things so easy. From the moment we arrived, the staff welcomed us with warm smiles. Their attention to detail and dedication to ensuring everything went smoothly was truly impressive. The venue itself is elegant that provides the perfect backdrop for a romantic timeless celebration. But what really stole the show was the food! Every dish was a culinary masterpiece—deliciously crafted and beautifully presented. Guests were raving about the appetizers, main course, and dessert long after the event ended! Overall, The Vue exceeded all expectations. The combination of outstanding service and exquisite cuisine made for an unforgettable experience. I highly recommend this venue to anyone looking for a stunning location to celebrate their special day!

Michelle & Dylan Oct 2025



We had our wedding at The Vue this past Friday and I can't say enough amazing things about the experience. From start to finish Macayla and the team did an outstanding job and went above and beyond to make sure everything ran smoothly. They were incredibly accommodating. Not one detail was too small and they truly made us feel taken care of. Our guests can't stop raving about the food! The butternut squash soup and salmon were huge hits. So many people told us it was some of the best food they've ever had at a wedding.



The service unbeatable, the staff top notch, beautiful. Will definitely go back.

Taylor Made Event Creations August 2025



The operations manager, Mateo, was an anchor throughout the day! He was responsive, calm, and completely on top of every detail. Let's talk about the chefs... WOW. The food was absolutely phenomenal! Plated beautifully and bursting with flavour, each course left guests raving! Dietary restrictions were handled with ease and professionalism, and the kitchen team went above and beyond to ensure that every guest had an exceptional meal.



#wed[💍]atthevue



195 Galaxy Blvd
Toronto On
M9W 6R7
416-213-9788
dave.b@thevue.ca