



PETER & PAULS[®]
hospitality group

THE VUE
EVENT VENUE

CLUBHOUSE
EVENTSPACE

SPECIAL OFFER INSIDE

2024

WEDDING PACKAGE

BLOWOUT DATES



#WED  AT THE VUE



195 Galaxy Blvd
Toronto On
M9W 6R7

416-213-9788

dave.b@thevue.ca



@thevueandclubhouse

Why Book The Vue/Clubhouse?

The Vue Event Venue is centrally located in Toronto.

Minutes from Pearson Airport and quietly nestled next to Royal Woodbine Golf Club.

The Vue is a private, single use facility, and offers multiple space configurations for clients to choose from. All amenities are exclusive and private including the entrance, kitchen, washrooms and all service staff.

The Vue Event Venue can host events with as many as 240 guests indoors and an additional 240 guests in our Clubhouse Event Space. Our additional 5000 sq. ft. patio with overhead edison lights and a beautiful cedar gazebo, sits just above the 18th Green of Royal Woodbine Golf Course, and can accommodate ceremonies and receptions of up to 240 guests.

Let us take care of your every need, we will assist in all aspects of your wedding. Our team of professionals will be by your side during the entire process. We truly do it all at The Vue and we look forward to welcoming you!

Package Inclusions

Open Deluxe Bar for Entire Event (max 7 hours)

Assorted Hot & Cold Hors D'oeuvres 1 Hour (5 Pieces Per Person, Choice of 4)

Three Course Plated Meal

Full Room Exclusivity

Private Entrance

Ample Free Parking

Black Chiavari Chairs for The Vue

Clear Grace Chairs for Clubhouse

Full Length Upgraded Linen & Napkins

Complimentary Coat Check

Dedicated Event Manager

Fully Licensed Exclusive Outdoor Patio

Private Bridal Suite

Cake Cutting

***2024 DATE BLOW OUT The Vue Pricing *2024 DATE BLOW OUT**

Winter Season

January- March

Saturdays

\$105 Per Person

*100 Adult Minimum
or Rental Charges will Apply

Fridays

\$95 Per Person

*100Adult Minimum
or Rental Charges will Apply

Sundays

\$90 Per Person

*75 Adult Minimum
or Rental Charges will Apply

Monday - Thursday

\$85 Per Person

*50 Adult Minimum

Excluding:

New Years Day, Family Day, Easter, Good Friday

All Prices are Plus HST

Prime Season

June- September

Saturdays

~~\$140~~ **\$150 Per Person**

~~75~~ *125 Adult Minimum
or Rental Charges will Apply

Fridays

~~\$115~~ **\$125 Per Person**

~~75~~ *125 Adult Minimum
or Rental Charges will Apply

Sundays

\$105 Per Person

~~75~~ *100 Adult Minimum
or Rental Charges will Apply

Monday - Thursday

\$95 Per Person

*50 Adult Minimum

Excluding: Canada Day, Civic Holiday

Labour Day & Thanksgiving

All Prices are Plus HST

Mid-Season

April, May, October & November

Saturdays

~~\$125~~ **\$135 Per Person**

~~75~~ *125 Adult Minimum
or Rental Charges will Apply

Fridays

\$110 Per Person

*100 Adult Minimum
or Rental Charges will Apply

Sundays

\$100 Per Person

~~60~~ *100 Adult Minimum
or Rental Charges will Apply

Monday - Thursday

\$90 Per Person

*50 Adult Minimum

Excluding: Easter, Good Friday & Victoria Day

All Prices are Plus HST

***APPLIES TO NEW BOOKINGS ONLY**

Clubhouse Pricing

Winter Season

January - March

Saturdays

\$95 Per Person

*75 Adult Minimum
or Rental Charges will Apply

Fridays

\$85 Per Person

*75 Adult Minimum
or Rental Charges will Apply

Sundays

\$85 Per Person

*75 Adult Minimum
or Rental Charges will Apply

Monday - Thursday

\$85 Per Person

*50 Adult Minimum

Excluding:

New Years Day, Family Day, Easter, Good Friday

All Prices are Plus HST

Prime Season

June - September

Saturdays

~~\$150~~ **\$165 Per Person**

~~75~~ *130 Adult Minimum
or Rental Charges will Apply

Fridays

~~\$125~~ **\$135 Per Person**

~~75~~ *125 Adult Minimum
or Rental Charges will Apply

Sundays

\$115 Per Person

~~75~~ *100 Adult Minimum
or Rental Charges will Apply

Monday - Thursday

\$95 Per Person

*75 Adult Minimum

Excluding:

New Years Day, Family Day, Easter, Good Friday

All Prices are Plus HST

Mid Season

April, May, October & November

Saturdays

~~\$125~~ **\$135 Per Person**

~~75~~ *125 Adult Minimum
or Rental Charges will Apply

Fridays

\$110 Per Person

*100 Adult Minimum
or Rental Charges will Apply

Sundays

\$100 Per Person

~~75~~ *100 Adult Minimum
or Rental Charges will Apply

Monday - Thursday

\$90 Per Person

*50 Adult Minimum

Excluding: Easter, Good Friday, Victoria Day & Thanksgiving

All Prices are Plus HST

All prices are Plus 13% HST

++All prices subject to change without notice

Package pricing applies to new bookings only

A/V Rental - \$900 - Mandatory - Sound, Lights and LCD TV's

Security Mandatory - \$250

Outdoor Ceremony Fee

Only Applies with Reception Booking

\$1,750 (Saturdays May to October)

\$1,200 (Friday and Sunday May to October)

Menu

Appetizer

Roasted Butternut Squash Soup

Tomato Parmesan Soup

Bocconini Caprese with Fresh Olive Oil and Pesto Drizzle served with Sliced Prosciutto and Grilled Zucchini

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

Roasted Red & Yellow Beets with Baby Spinach & Goat cheese

Pasta (any 1 Type) (Penne, Casarecce, Gnocchi, Tortellini, Farfalle, Agnelotti, Rigatoni, Linguine)

with Choice of Sauce (any 1 type) Tomato Basil, Rosé, Vodka with Pancetta, Olive Oil and Garlic with Arugula/Pesto

Caribbean Mango Salad (Mango, Avocado & Citrus)

Charcuterie with Sliced Prosciutto, Dried Sausage, Spicy Salami, Parmiggiano, Olives, Bocconcini & Herbed Crostini on a Bed of Arugula

Appetizer Upgrades

House Made Lobster Bisque - \$2 pp

Crab Cakes w/Mixed Greens and Topped w/Mango Salsa - \$4 pp

Lobster Ravioli - \$5 pp

Wild Mushroom or Seafood Risotto - \$5 pp

Fried Calamari Platter Per Table- \$8pp

Main

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

10oz French Cut Veal Chop with Cognac Mushroom Sauce

5oz Red Wine Braised Beef Short Ribs & 2 Tiger Shrimps

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 Supreme Breast of Chicken with Lemon Oregano

7oz Filet Mignon Roasted Garlic Demi Glaze

6oz Jerk Chicken with Mango Salsa & Caribbean Fried Snapper

Add Ons

5oz Lobster Tail - Market Value

2 Black Tiger Shrimp- \$7 pp

Individual Mixed Green Salad with Balsamic Vinaigrette - \$3 pp

Main Course Compliments

Choice of One:

Asparagus & Yellow Zucchini

Roasted Garlic Broccolini & Roasted Red Peppers

Green Beans & Baby Carrots in a Cranberry Honey

Choice of One:

Mini Roasted Potatoes

Yukon Gold Mashed Potatoes

Truffle French Fries

Upgrade Compliment

Duchess Potato - \$3 pp

Israeli Couscous Risotto - \$3 pp

Dessert

Warm Apple Blossom with Fresh Berries & Caramel Drizzle

Warm Sticky Toffee Pudding with Crème Anglais

New York Style Cheesecake with Blueberry or Strawberry Topping

Vanilla Crème Brule

Molten Lava Cake with Fresh Berries sprinkled with Icing Sugar

Coconut Tart with Orange and Pineapple Toffee

Dessert Upgrade

Signature Trio -\$3 Per Person

Caramel Cheesecake, Sicilian Cannoli & Hot Fudge Brownie



The Vue Reception



The Vue Ceremony



Clubhouse Ceremony



Clubhouse Reception

Available Upgrade Options

Pasta Course

\$8 per person- Choice of 1

Pasta

Penne, Casarecce, Gnocchi, Tortellini, Farfalle, Agnelotti, Rigatoni, Linguine

Sauces

Tomato Basil, Rosé, Vodka with Pancetta, Olive Oil and Garlic with Arugula/Pesto

Pasta Upgrades

Lobster Ravioli - \$4 pp

Wild Mushroom or Seafood Risotto - \$4 pp

Most Requested Stations

Antipasto Bar

\$9.00 per person when removing Hors D'oeuvres

Roasted Red Peppers, Grilled Eggplant & Zucchini, Bruschetta, Marinated Beets w/Goat Cheese, Three Mushroom Salad, Caprese Salad, Olives, Far East Salad, Roasted Italian Sausage & Peppers, Breaded Basa Filet, Sliced Prosciutto, Cacciatore Sausage and Genoa Salami, Hot Banana Peppers, Carved Parmigiano, Homemade Focaccia

Antipasto Bar Upgrades - \$10per person or \$2 Per Item

Mussels Marinara, Shrimp Cocktail, Fried Calamari, Smoked Salmon, Seafood Salad

Breaded Chicken or Veal Cutlets and Brio Station

\$8 per person

Breaded Chicken / Veal 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

\$7 per person

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

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

Wood Oven Style Pizza (chef attended)

\$8 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

Jerk Chicken Station

\$8 per person

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

Fajita Station

\$7 per person

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

Add Corn Tortillas Chips & Queso for an additional \$3 per person

Circulated Mini Sweet Treats

\$4.50 per person

Authentic Churros circulated Butler Style with Sparklers from Vue/Clubhouse Staff & Mini Ice Cream Sandwiches

Soft Serve Carnival Station

\$10 per person

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

Seafood Bar

\$24 per person

1/2 Lobster, Mussels Marinara, Pimento Shrimp, Rice, Chorizo, Bay Scallops, Clams, Cod Cakes, Shrimp Platter. Includes Mini Portuguese Natas

Add Alaskan King Crab Legs \$12pp

Add Snow Crab Claws \$6pp

*Additional Stations Are Available Upon Request
All Prices Are Plus 13% HST