

# 2025 GOLF PACKAGE



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# LUNCH

## **Boxed Lunch "TO GO" \$15.50**

**\*Dine in Not Available- Served on Carts\***

**\*\*No Minimum Required\*\***

### **Choice of 2**

Shaved Turkey Breast & Swiss

Smoked Ham & Cheddar

Spicy Salami & Provolone

Grilled Vegetable Wrap

Served with Iceberg Lettuce & Mayo on a 6" Ciabatta Bun

Bag of Chips & Bottled Water

**Add Whole Fruit \$1.50 per person**

## **Pebble Beach - \$17.50**

### **Hot Off the Grill-Ticket System**

Choice of All Beef Burger **OR** Italian Sausage

Served with Lettuce, Tomato, Pickles, Ketchup, Mustard, Relish, & Mayo

Vegetarian Options Available Upon Request

Bottled Water

**Add Hot Peppers, Cheese, & Sauerkraut \$2.00**

## **Sawgrass - \$30.25**

### **BBQ Off the Grill-Ticket System**

6oz New York Striploin **OR** 7oz Grilled Chicken Breast

Served on a Ciabatta Bun

Sauteed Mushrooms, Onions & Hot Peppers

French Fries & Coleslaw

Bottled Water

**Add Pasta Salad & Caesar Salad \$3.00**

## **Augusta - \$35.00**

### **Lunch Buffet**

**(Make it a Dinner for \$51.95)**

Southern Fried Chicken

Baby Back Pork Ribs (BBQ **OR** Dry Cajun)

Corn on the Cob

Baked Beans

Coleslaw

Seasoned Potato Wedges

Non-Alcoholic Drink Included

**Add Pasta Salad & Caesar Salad \$3.00**

**Prices are Plus HST 13%  
& Admin Fee 18%**

### **Conditions**

Lunch Packages only available  
for shot gun tournaments

Minimum of 72 Golfers Required or  
\$800 Room Rental Charges Apply





# The Oak Hill - \$59.50

Cocktail Style

## Circulated Hor D'hourvers

Selection of 4 Hot & Cold Hor D'hourvers

## Deluxe Salad Bar

Caesar Salad, Tomato & Cucumber Salad,  
Freshly Sliced Prosciutto, Assorted Salamis, Parmigiana Cheese,  
Grapes & Watermelon Served with Assorted Dinner Rolls & Focaccia

## Pizza & Pasta Bar

Chefs will create Gourmet Thin Crust Pizza's from our Wood Oven Style Pizza Bar  
Along with Fresh Pasta in a Variety of Sauces

## Gourmet Sandwich Station

Shredded Beef Brisket, Oven Roasted Porchetta & Jerk Chicken  
Served in a Fresh Tortilla Wrap **OR** Ciabatta Bun  
With all the Condiments to make the perfect Grab N Go Sandwich

Food Stations Will Open Upon Arrival  
High Top Tables & Patio Furniture Included  
Microphone & Podium Will Be Provided

**In The Event of Rain All Stations Will Be Moved Indoors**

**Only Available for Shot Gun  
Tournaments**

**72 Guests Required or  
\$800 Room Rental Charges Apply**

**Prices are Plus HST 13%  
& Admin Fee 18%**

### Available Upgrades

Drink Ticket -\$8pp  
Open Bar (3 Hours)- \$35pp  
Sweet Treats- \$6pp  
Fruit Platter- \$6pp



# **DINNER BUFFET**

## **Pinehurst - \$53.50**

Carved Oven Roasted Top Sirloin Au Jus (Chef Attended)  
Served with Mushroom Sauce, & Horseradish  
Oven Roasted Chicken  
Seasonal Mixed Vegetables  
Penne in a Fresh Tomato and Basil Sauce  
Classic Caesar Salad **OR** Garden Salad  
Assorted Dinner Rolls  
Non Alcoholic Beverages Included

## **La Bella Collina- \$58.25**

Italian Herb Crusted Roast Beef Carving Station (Chef Attended)  
Chicken Milanese (Breaded Chicken Cutlets with Tomato Sauce)  
Grilled Italian Sausage & Roasted Peppers  
Cheese Tortellini in Rosé Sauce  
Seasonal Mixed Vegetables  
Bocconcini Caprese Salad  
Mixed Green Salad in an Aged Balsamic Vinaigrette  
Focaccia & Assorted Dinner Rolls  
Non Alcoholic Beverages included



**Only Available for Shot Gun  
Tournaments**

**72 Guests Required or  
\$800 Room Rental Charges Apply**

**Prices are Plus HST 13%  
& Admin Fee 18%**

### **Available Upgrades**

- Bottle of Wine Per Table- \$4pp
- Drink Ticket -\$8pp
- Open Bar (3 Hours)- \$35pp
- Sweet Treats- \$6pp
- Fruit Platter Per Table- \$6pp

# **St. Andrew's- Plated Dinner- \$57.75**

## **Appetizer** **Choice of 1**

Classic Caesar Salad with Fresh Parmiggiano & Croutons

Penne in a Tomato & Basil Sauce

Clubhouse Antipasto-Sliced Prosciutto, Salami, Grilled Vegetables, Bocconcini & Tomato

Tortellini in a Rose Sauce

Mixed Green Salad with Fresh Roma Tomatoes, Sliced Cucumbers, Feta Cheese in a  
Light Balsamic Vinaigrette

## **Entree** **Choice of 1**

All Entrees Served with Seasonal Vegetables & Mashed Potatoes

7oz Beef Short Rub Au Jus

9oz Supreme Breast of Chicken with Chalet Sauce

8 oz Salmon Filet with Lemon Oregano & Mango Salsa

*\*\*Vegetarian/Vegan Options Available\*\**

### **Available Upgrades**

10oz French Cut Veal Chop in a Mushroom Sauce-\$3.00 per person

10oz New York Striploin in a Cognac Sauce-\$4.00 per person

## **Dessert** **Choice of 1**

Warm Stickey Toffee Pudding with Creme Anglairs

Home Made Cheesecake with Berry Topping

Warm Apple Blossom with Caramel Drizzle

Served with Assorted Dinner Rolls

Non Alcoholic Beverages Included

Maximum 3 Hour Rental

**Menu Must be Pre-selected by Convener 10 Days Prior**

**72 Golfers Required or  
\$800 Room Rental Charges Apply.**

**Prices are Plus HST 13%  
& Admin Fee 18%**

### **Available Upgrades**

• Bottle of Wine Per Table- \$4pp

• Drink Ticket -\$8pp

• Open Bar (3 Hours)- \$35pp

• Sweet Treats- \$6pp

• Fruit Platter Per Table- \$6pp



## **BREAKFAST ADD ON**

**\*\*Breakfast only available for Shot Gun Tournaments\*\***  
**Minimum 72 Golfers or Room Rental Charges May Apply**

### **The Royal Breakfast - \$24.25**

Fresh Scrambled Eggs and Chives  
Bacon, Sausage and Home Fries  
Pancakes Served with Maple Syrup  
Fresh Sliced Fruit  
Freshly Brewed Coffee & Tea



**Start Time 7:30AM – 1 Hour Maximum**

**Prices are Plus HST 13%  
& Admin Fee 18%**