



PETER & PAULS[®]
hospitality group

THE VUE CLUBHOUSE
EVENT VENUE EVENTSPACE

2025

GOLF PACKAGE



195 Galaxy Blvd
Toronto On
M9W 6R7
416-213-9788

dave.b@thevue.ca



@thevueandclubhouse

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



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**Prices are Plus HST 13%
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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 Anglais

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.**

Available Upgrades

• Bottle of Wine Per Table- \$4pp

• Drink Ticket -\$8pp

• Open Bar (3 Hours)- \$35pp

• Sweet Treats- \$6pp

• Fruit Platter Per Table- \$6pp

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



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%**