



Corporate Package 2022

Includes:

- Day Meeting Package
- Trade Shows
- Holiday Lunch & Dinner Menu
- 2021 Holiday Cocktail Mixer

195 Galaxy Blvd
Toronto On
M9W 2R7
416-213-9788



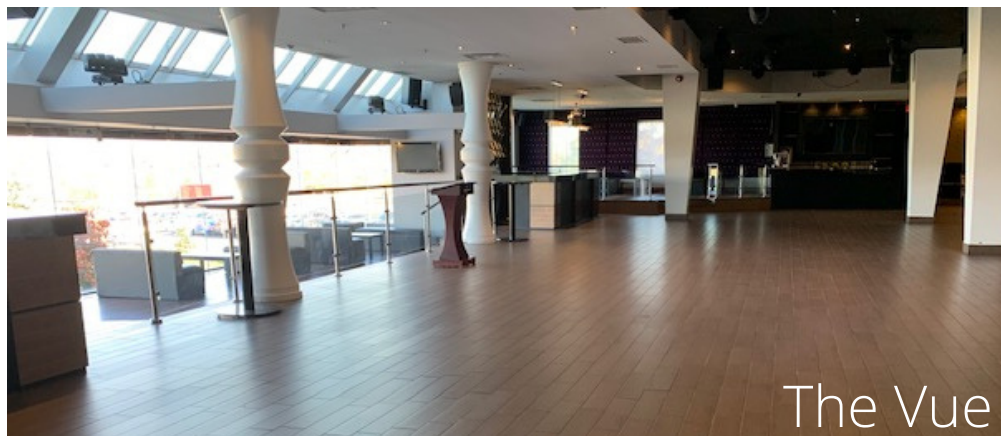
olga.n@thevue.ca
@Thevueandclubhouse



Corporate Day Meeting Package

Monday- Thursday Day Meetings
Two High Spec Rooms / One Location

Work Smart. Form & Function



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Package Amenities

Full Venue Exclusivity
Full Length Linen
Full Service Event Staff
Complimentary on Site Parking
Complimentary WIFI
Complimentary Coat Check
Registration Area
Wireless Microphone and Podium
2 Flip Charts with Easles

Sample Agenda

7:00am- Set Up
8:00-8:30am- Guests Arrival
10:30 am-Morning Break
12:00pm Lunch
2:30pm Mid-Afternoon Break
4:00pm Event Wrap Up

Make an impression with a range of set up designs to suit your needs



Half-Rounds @ Clubhouse



Theater Style @ Clubhouse



Boardroom Style @ The Vue



Half-Rounds @ The Vue

Cocktail Add On
\$32 per person
1 Drink Ticket
Choice of 2 Cocktail Platters



Cocktail Reception @ The Vue

Menu

Catered to your Requirements

Continental Breakfast

Hot and Fresh Coffee, Decaf and Assorted Teas

Freshly Baked Scones

Chocolate Chips and Blueberry Muffins

Decadent Danishes

Bottled Orange and Apple Juices

Power Break 1

Coffee, Tea, Assorted Juices and Bottle Water

Lemon Poppy Seed & Banana Bread Loafs

Hot Lunch Plated Service

Starter (Choice of 2)

- Butternut Squash Soup
- Cream of Broccoli Soup
- Garden Salad
- Caesar Salad
- Potato Salad
- Cold Pasta Salad

Entree (Choice of 1)

- Grilled Chicken Breast with Amaretto & Sundried Tomato Jus
- Grilled Salmon with Lemon Oregano or Teryaki Sauce
- Veal Parmesan or Eggplant Parmesan
- Beef Tenderloin (Upgrade \$4 per person)

Side (Choice of 1)

- Grilled Seasonal Vegetables
- Roasted Potatoes
- Penne in Classic Tomatoe Basil
- Meditaranian Farfalle

Dessert (Choice of 1)

- Assorted Mini Sweet Bites & Squares
- New York Style Cheesecake
- Chocolate Molten Lava Cake
- Apple Crumble

Power Break 2

Fresh Lemonade

Decadent Fresh Baked Cookies

\$75 ++

(15% Admin Fee & 13% HST)
Based on Minimum 20 Guests

Optional Add On's

1 Screen \$150

1 Projector \$250

Menu Upgrades

BREAKFAST

Warm up your Breakfast with Fresh Scrambled Eggs and a choice of any 2 additional items: Bacon, Breakfast Sausage, Pancakes, Belgian Waffles or French Toast - \$6

Hot Oatmeal topped with Berries- \$2.5

Scrambled Eggs and Bacon or Ham Breakfast Wraps- \$4

English Muffins with Egg, Cheddar Cheese, Ham or Bacon- \$4

BOXED BREAKFAST TO GO- \$5

Select one from each category

Fruits

- Apple
- Orange
- Pear

Yogurt

- Fruit Yogurt
- Natural Yogurt

Baked Goods

- Scone
- Croissant
- Danish

Beverage

- Bottled Juice
- Bottled Water

POWER BREAK

Whole Fresh Fruit- \$1.5

Yogurt Parfait- \$2.5

Assorted Mini Cheesecakes- \$2.5

Warm Brownies- \$2

Assorted Cheese and Cracker Platters- \$3.5

Crudite Platters with Ranch Dip- \$3.5

Fresh Sliced Fruit Platter- \$3.5





Trade Show Package

Two High Spec Rooms, One Location

- Over 10,000sq. ft. of prime exhibit, meeting and convention space
- Two state-of-the-art meeting rooms
- 4000 sq ft Licenced & Furnished Patio
- Built In Sound & Lighting throughout the facility
- Registration areas
- Buildings are on street level for easy access
- Wireless high-speed Internet access
- Complimentary On-site parking with 300+ spaces
- Sophisticated climate control and lighting
- Floor to ceiling windows overlooking the Royal Woodbine Golf Course

Venue Buyout
\$3900 Per Day
Monday- Thursday

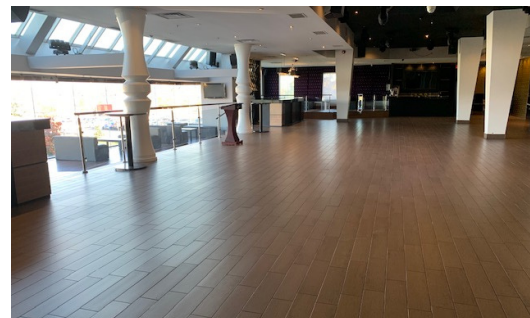
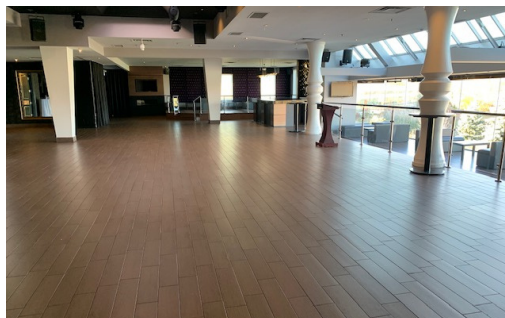
Exceptional Food & Beverage

- Culinary excellence, including custom menu planning by our executive chef from 10 to 750 guests

Conveniently Located At
The Geographical
Centre Of The GTA

- Easy access via major highways 427, 401, 409, 403 in the GTA
- Only three minutes to Toronto Pearson International Airport and 15 minutes to downtown Toronto
- Many Hotels within walking or short driving distance

The Vue



Clubhouse Eventspace



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Corporate Holiday Package



Lunch
11:00 am - 2:00pm
\$70 per person
Plus HST & 18% Admin Fee

November-December
2021

Dinner
6:00pm - 10:00pm
\$85 per person
Plus HST & 18% Admin Fee

Inclusions

- Based on 50 Guest Minimum
- Full Venue Exclusivity
- Holiday Decor
- Dedicated Event Staff
- Black Chivari Chairs
- Linen & Napkins
- Microphone & Podium
- Background Music
- Complimentary Parking
- Complimentary Coat Check
- Complimentary WIFI

Option to upgrade to open bar
\$18 per person
Plus HST

Package Includes
2 Bottles of Wine Per Table
Unlimited Soft Beverage Service

Starter (Choose One)

- Roasted Butternut Squash Soup
- Cauliflower, Leek, & Fennel Soup
- Holiday Honey Crisp Salad (Mixed Greens, Apple Slices, Toasted Pecans, Dried Cranberries & Goat Cheese Sweet Apple Cider Vinegar)
- Arugula, Mandarin Segments, Red Grapes, and Pine Nuts drizzled in a Zesty Lemon Citrus Vinaigrette
- Tri Coloured Cheese Tortellini with a Home Made Rose Sauce and Crispy Basil Topping
- Casarecce Pasta in a Classic Tomato & Basil Sauce
- Thinly Sliced Prosciutto, Hot House Tomatoes Drizzled in a Pesto Olive Oil, Bocconcini & Grilled Peppers

Main (Choose One)

All entrees served with roasted potatoes and seasonal vegetables

- Sage and Rosemary Slow Roasted Turkey Roulade with Homemade Stuffing, Cranberry Sauce and Roasted Beets
- 8oz AAA New York Striploin served with Chimichurri Sauce
- 8oz Supreme Breast of Chicken in a Sundried Tomato and Amaretto Jus
- 4oz Atlantic Salmon Filet with Mango Salsa & 5oz Supreme Breast topped with Lemon Oregano Sauce
- 5oz Filet Mignon with Roasted Shallots and Sauteed Mushrooms with 2 Tiger Shrimp
- 5oz Braised Boneless Beef Short Ribs with Honey Glazed Roasted Ham
- 5oz Beef Tenderloin topped with Roasted Shallots & Sauteed Mushrooms & 5oz Grilled Supreme Breast of Chicken in a Sundried Tomato and Amaretto Jus

Dessert (Choose One)

- Classic Warm Sticky Toffee Pudding
- Molten Chocolate Lava Cake
- New York Style Cheesecake
- Vanilla Creme Brule
- Warm Apple Blossom

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2021 Holiday Cocktail Mixer



November-December
2021

3:00pm -5:00pm

\$45 per person

Plus HST & 18% Admin Fee

Choice of 6 Canapes

- Spring Rolls with Plum Sauce – V
- Cheese Tortellini in a Rose Sauce with Fresh Basil – V
- Beef Sliders Topped with Caramelized Onions, Cheese and Chipotle Mayo
- Jerk Chicken Satays
- Chicken Satays Topped with Lemon Oregano
- Spanakopita (Phyllo Pastry Stuffed with Cheese and Spinach) – V -
- Mini Vegetarian Samosas with Sweet Chili Sauce – V -
- Mac and Cheese Squares Served with a Three Cheese Dipping Sauce – V
- Bocconcini and Cherry Tomato Skewers with a Balsamic Glaze – V
- Fish and Chips Served in Takeout Boxes with Homemade Tartar Sauce
- Traditional Poutine
- Roasted Butternut Squash Soup Sips with French Stick – V
- Mini Rice Balls Served with Spicy Marinara Sauce – V
- Tempura Asparagus with Ginger Soy Dipping Sauce – V
- Homemade Bruschetta Served on Crostini and Topped with Goat Cheese – V
- Grilled Marinated Lamb Chops Topped with Lemon Herbed Oregano- \$4 PP
- California Rolls Served with Wasabi and Soya Sauce - \$2 PP
- Mini Boneless Jerk Chicken with Rice and Peas - \$2 PP
- Montreal Smoked Meat Topped with Sauerkraut & Honey Mustard- \$2 PP
- Mini Crab Cakes - \$3 PP
- Shrimp Cocktail Shooters with Spicy Cocktail Sauce - \$2 PP

Inclusions

- Based on 30 Guest Minimum
- Full Venue Exclusivity
- Holiday Decor
- Dedicated Event Staff
- Black Chivari Chairs
- Linen & Napkins
- Microphone & Podium
- Background Music
- Complimentary Parking
- Complimentary Coat Check
- Complimentary WIFI

Option to upgrade to open bar
\$18 per person
Plus HST

Package Includes
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Unlimited Soft Beverage Service

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2021 Holiday Cocktail Mixer Continued

Choice of 1 Station

- Breaded Chicken Cutlets and Brio Station
Breaded Chicken 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
Beef Sliders, French Fries, Onion Rings & Poutine with toppings to include Pickles, sliced Tomatoes, Ketchup, Mustard, Cheddar Cheese and Sautéed Onions
- Wing Station
A Variety of Mini Drums and Flats to include Honey Garlic, Mild, Medium and Hot Sauce served with Blue Cheese & Ranch Dip, Celery and Carrot Sticks & French Fries
- Wood Oven Style Pizza
Gourmet thin crust pizza prepared fresh with a selection of toppings for guests to create their desired pizza to include classic Marguerita, Pepperoni and Vegetarian
- Jerk Chicken Station
Authentic Jerk Chicken, Rice and Peas w/Coleslaw served with Ice Cold Red Stripe Beer
- Fish N Chips Station
Traditional Beer Battered Cod Fillets, served with shoestring Fries and House Made Tartar Sauce, Malt Vinegar and Ketchup
- Circulated Mini Sweet Treats
Authentic Churros circulated Butler Style with Sparklers from Vue/Clubhouse Staff & Mini Ice Cream Sandwiches

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