



Corporate Package 2021

Includes:

- Day Meeting Package
- Trade Shows
- Golf Tournament Information
- Holiday Lunch & Dinner Menu

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



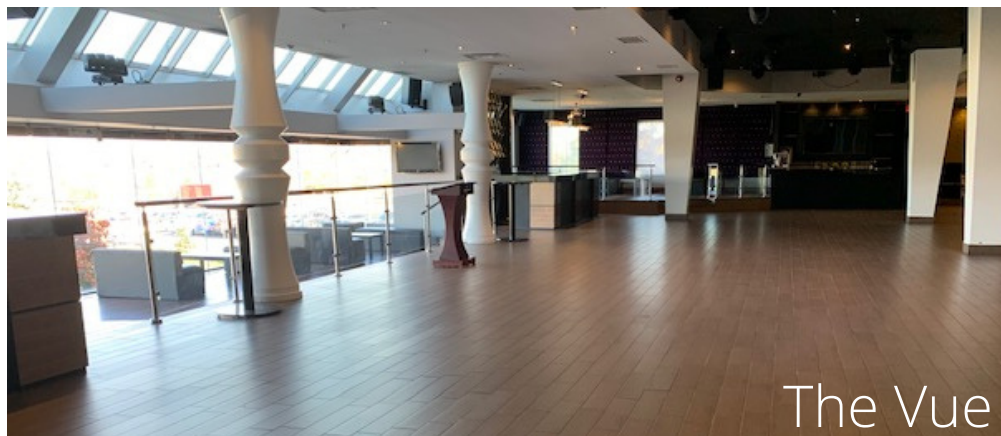
olga.n@thevue.ca
@Thevueandclubhouse



Corporate Day Meeting Package


Monday- Thursday Day Meetings
Two High Spec Rooms in 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

Menu Buyout
\$2900 Per Day
Monday- Thursday

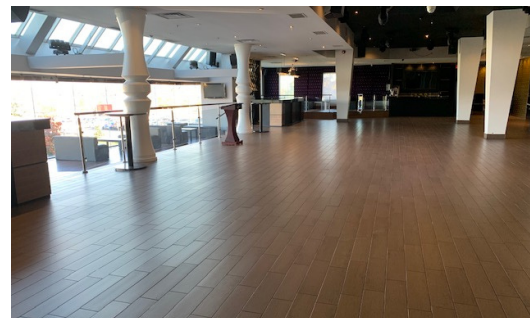
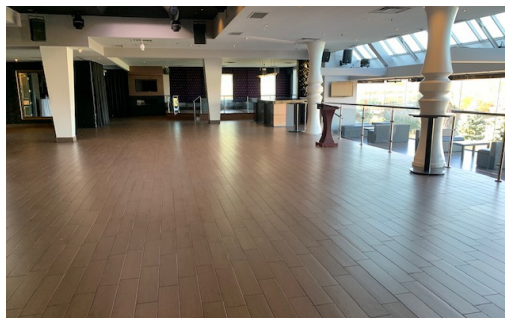
Exceptional Food & Beverage

- 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
- 35+ Hotels within walking or short driving distance

The Vue



Clubhouse Eventspace



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Golf Tournament Package

2020 BREAKFAST MENU

ON THE RUN - \$7.50

Variety of Toasted Bagels
Butter, Cream Cheese & Preserves
Coffee & Tea Station

THE CONTINENTAL - \$10.75

Chilled Orange Juice
Warm Breakfast Pastries & Muffins, Butter & Preserves
Coffee & Tea Station

BOXED BREAKFAST TO GO - \$14.00

Ham and Swiss Cheese Croissant or Egg, Bacon & Cheese Burrito
Granola Bar & Fresh Whole Fruit
Bottled Orange Juices
Coffee & Tea Station at Registration

BREAKFAST BUFFET - \$16.25

Chilled Orange Juice
Whole Wheat & White Toast, Butter & Preserves
Scrambled Eggs, Home Fries
Smoked Bacon & Breakfast Sausages
Coffee & Tea Station

HEALTHY CHOICE - \$14.00

Chilled Orange Juice
Sliced Fresh Fruit and Seasonal Berries Platter
Individual Yogurt
Granola Cereal with 1% Milk
Toasted English Muffins & Whole Wheat Bread with Margarine and Preserves
Coffee & Tea Station

ADDITIONAL BREAKFAST OPTIONS

Sliced Fresh Fruit, Melons and Seasonal Berries – add \$2.75
Fresh Fruit & Berry Skewers – add \$3.85
Eggs Benedict - add \$4.50
Pancakes, French Toast or Waffles with Maple Syrup – add \$3.85
Nutella Filled Crepes – add \$3.85
Chef Attended Omelet Station - \$3.85

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2020 LUNCH MENU

BOXED LUNCH" - \$14.00

French Vienna Bun or Tortilla Wrap
Assorted Deli Meats & Sliced Provolone Cheese
Dressed with Butter & Lettuce
Bag of Chips & Fresh Whole Fruit
Bottled Water

"ON THE TEE" BBQ - \$11.00

Quarter Pound Fresh Beef Burger / All Beef Hot Dog / Italian Sausage
Condiments & Toppings
Sliced Cheese, Onions, Tomatoes, Sauerkraut & Hot Peppers
Potato Chips & Choice of Canned Pop or Bottled Water
Tickets Supplied, One Item Per Person

"ON DECK" DELUXE PATIO BBQ - \$18.75

Quarter Pound Fresh Beef Burger/All Beef Hot Dog / Italian Sausage / Chicken Breast
Condiments & Toppings
Sliced Cheese, Onions, Tomatoes, Sauerkraut & Hot Peppers
Pasta Salad & Coleslaw
Fresh Seasonal Fruit Platter
Choice of Canned Pop or Bottled Water

THE "NEW YORKER" BBQ - \$26.00

6oz. N.Y. Striploin Steak or 6oz. Skinless Boneless Chicken on a Toasted Bun
Condiments & Assorted Toppings
Sautéed Mushrooms, Onions & Bell Peppers
French Fries, Pasta Salad & Coleslaw
Fresh Seasonal Fruit Platter
Choice of Canned Pop or Bottled Water

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2020 LUNCH MENU

"SANDWICH EXTRAVAGANZA" - \$22.00

An Assortment of Deli Style Sandwiches & Wraps Including:
Tuna & Egg Salad, Turkey Breast, Roast Beef & Prosciutto
Dressed with Butter, Lettuce, Tomato & Sliced Cheese
Tossed Mixed Greens & Caesar Salad
Fresh Seasonal Fruit Platter
Choice of Canned Pop or Bottled Water

"ITALIANO" - \$22.00

Lightly Breaded Chicken Cutlets in a Tomato Sauce
Banana Peppers & Sautéed Mushrooms
Tomato Cucumber Salad & Caesar Salad
Fresh Seasonal Fruit Platter
Choice of Canned Pop or Bottled Water

"CLUB MED" BBQ - \$22.85

Marinated Beef or Chicken Skewers on Grilled Pita
Mediterranean Dips (Hummus and Tzatziki)
Tossed Greek Village Salad with Feta
Baked Potato Wedges
Fresh Seasonal Fruit Platter
Choice of Canned Pop or Bottled Water

"SOUTHERN GRILL" BBQ - \$25.50

Louisiana Rubbed Chicken Quarters & Baby Back Ribs
Sweet Corn on the Cob
Baked Beans & Coleslaw
Cajun Spiced Potato Wedges
Fresh Seasonal Fruit Platter
Choice of Canned Pop or Bottled Water

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2020 BUFFET DINNER MENU

SALADS & ANTIPASTO

Classic Tossed Caesar Salad with Herbed Croutons and Parmesan Cheese

Tossed Garden Greens in a Balsamic Vinaigrette with Julienne Carrots and Cherry Tomatoes

Grilled Peppers, Zucchini and Eggplant

All Buffets are served with Artisan Breads and Focaccia

“CLUBHOUSE” CHAMPIONSHIP BUFFET - \$45.25

Oven Roasted Top Sirloin Au Jus Carved by Chef

Rotisserie Style Seasoned Chicken

Seasonal Vegetables and Roasted Potatoes

Vegetarian Pasta

“NEWYORKER” CHAMPIONSHIP BUFFET - \$51.50

Whiskey Peppercorn Beef Striploin Carved by Chef

Chicken Cacciatore with Peppers, Onions in a Light Tomato Sauce

Seasonal Vegetables and Mashed Potatoes

Vegetarian Pasta

“THE PRIME” CHAMPIONSHIP BUFFET - \$54.75

Slow Roasted Prime Rib Roast with Horseradish & Natural Jus

Teriyaki Salmon Filet

Seasonal Vegetable and Roasted Potatoes

Vegetarian Pasta

“MIXED GRILL” CHAMPIONSHIP BUFFET - \$49.00

House Specialty Marinated Lamb Chops

Sirloin Beef and Chicken Breast Skewers

Seasonal Vegetables and Mashed Potatoes

DESSERT

Assorted Pastries and Sweet Treats

Fresh Seasonal Fruit Platter

Coffee & Tea Station

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2020 PLATED DINNER MENU

NEW YORK STRIPLOIN STEAK - \$45.50

8oz. New York Cut in a Cognac Mushroom Sauce with Fried Crisp Onions
Seasonal Vegetables and Roasted Potatoes

RIB EYE STEAK - \$48.75

8oz. "King of Cuts", Mushroom Medley with a Bourbon Demi
Seasonal Vegetables and Roasted Potatoes

TURF & SURF - \$54.75

6oz. Beef Tenderloin with a Port Madeira Sauce and Two Black Tiger Shrimps
Seasonal Vegetables and Potatoes

VEGETARIAN LASAGNA - \$31.75

Fresh Housemade Pasta with Sautéed Vegetables
Rose Sauce, Parmesan and Mozzarella Cheese

ATLANTIC SALMON - \$38.25

7oz. Atlantic Salmon Fillet with a Lemon Dill Sauce
Seasonal Vegetables and Potatoes

SELECT ONE DESSERT...

DESSERT

Belgian Chocolate Mousse

Berries & Fruit Coulis

New York Cheese Cake Topped with Fresh Fruit

Warm Sticky Toffee Pudding With Crème Anglaise

Tiramisu

Key Lime Pie

Fresh Whipped Cream

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2020 PLATED DINNER MENU

Please Select Your Choice of one Salad, one Entrée and one Dessert

All Tables are Served Artisan Bread, Focaccia & Butter

SELECT ONE SALAD...

TOSSSED GARDEN GREENS

Mixed Green Salad in a with Shredded Carrots, Cucumbers and Cherry Tomatoes
Well Aged Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Bacon Bits, Parmesan Shavings and Herbed Croutons
Creamy Caesar Dressing

CAPRESE SALAD - (add \$2.25)

Sliced Roma Tomatoes, Bocconcini, Prosciutto and Parmigiano
Served on Baby Arugula

SELECT ONE ENTREE...

BONE IN ROAST CHICKEN - \$33.00

¼ Chicken Slow Roasted in an Amaretto and Sundried Tomato Jus
Seasonal Vegetables and Garlic Mashed Potatoes

BONELESS CHICKEN SUPREME - \$36.00

8oz. Grilled Boneless Breast of Chicken with a Rosemary Jus
Seasonal Vegetables and Roasted Potatoes

STEAK CHICKEN COMBO - \$40.50

6oz. New York Striploin Pink Peppercorn Sauce &
3oz. Chicken Skewer Lemon Oregano Sauce
Seasonal Vegetables and Roasted Potatoes

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2020 HORS D'OEUVRES

\$6.49 per person, select any 4 from above

Based on three pieces per person

COLD

Smoked Salmon on Crostini

Homemade Bruschetta with Goat Cheese

Prosciutto wrapped Bocconcini

California Rolls served with Wasabi, Soya & Pickled Ginger

Mini Caprese Bites

Greek Salad Bites

Watermelon and Feta Skewer

Montreal Smoked Meat

HOT

Spring Rolls

Spanakopita

Mini Samosa

Sweet Potato Fries

Mini Homemade Burgers

Pulled Pork Sliders with Coleslaw

Chicken Satay

Beef Satay

Coconut Chicken Tenders

Mini Fish & Chips

French Fries with Aioli

Mini Mac and Cheese Pies

Chicken Pot Stickers

Mini Corn Dogs

Tempura Asparagus with Ginger Soy

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IT'S TIME TO THINK ABOUT GOLF SEASON!

CLUBHOUSE
EVENTSPACE •

at Royal Woodbine Golf Club

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PAUL'S
GIFTS**

WE ARE YOUR
NUMBER ONE SUPPLIER
FOR GOLF SWAG.

Please take advantage of this special promo:

- 10% off all swag/promo
- Free gift valued at \$200 for your prize table with any swag/promo purchase

GOLF SEASON AVAILABILITY:

May through the end of September

Monday to Friday

GOLF & CART PRICING:

Tee Time Tournaments from \$71.50/pp to \$104.50/pp + tax

Shotgun Tournaments up to 144 Golfers from \$11,220 + tax

Modified Shotguns available for 48 to 96 golfers from \$82.50/pp to \$104.50/pp + tax

*All pricing Includes Power Cart / Price varies from day of the week and month
Gratuities not Included

195 Galaxy Blvd, Toronto, ON M9W 6R7



Corporate Holiday Package

Menu



Lunch
11:00 am- 3:00pm
\$60 per person
Plus HST

November-
December 2020

Dinner
6:00-10:00pm
\$75 per person
Plus HST

Inclusions

- 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

- 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

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 Chimicurri 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 Tomator and Amaretto Jus

Dessert

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

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