



Corporate Package 2023

Includes:

- Day Meeting Package
- Cocktail Mixer
- Trade Shows
- Plated Lunch & Dinner
- Stations Lunch & Dinner

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



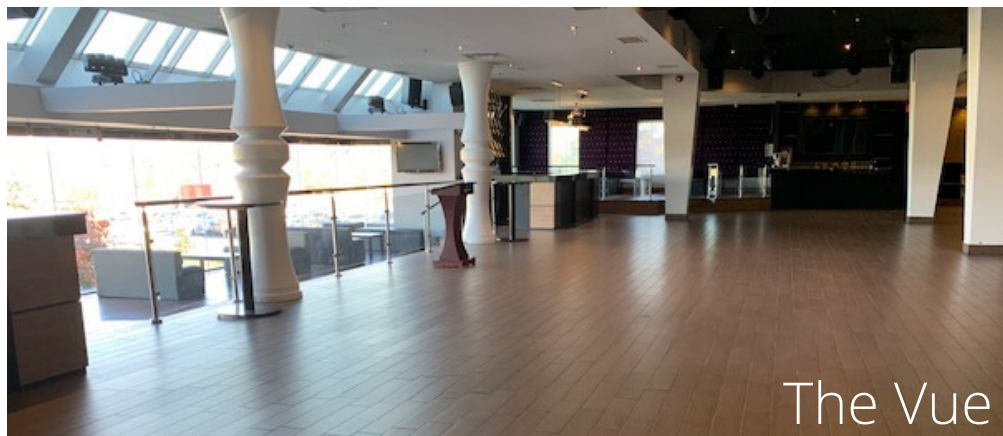
olga.n@thevue.ca
@Thevueandclubhouse



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

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

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



Cocktail Reception @ The Vue

Menu

Catered to your Requirements

Continental Breakfast

Hot and Fresh Coffee, Decaf and Assorted Teas
Lemon Poppy Seed & Banana Bread Loafs
Chocolate Chips & Blueberry Muffins
Assorted Fruit Danishes
Bottled Orange & Apple Juices

Power Break 1

Coffee, Tea, Assorted Juices & Bottle Water
Whole Fruit & Granola Bars

Hot Lunch Plated Service (Optional Buffet @ \$5 per person)

Starter (Choice of 2)

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

Entrée (Choice of 1)

- Whole Roasted Rotisserie Style Chicken Quarters
- Tuscan Fried Chicken
- Atlantic Salmon Filet with Lemon Oregano **or** Light Teriyaki Glaze
- Veal Parmesan with Fresh Tomato Sauce & Mozzarella Cheese
- Thinly Sliced Top Sirloin Au Jus with Horseradish **(Upgrade \$3 per person)**

Side (Choice of 2)

- Seasonal Vegetables
- Roasted Potatoes
- Penne in Classic Tomato Basil Sauce
- Mediterranean Farfalle with Olive Oil, Garlic & Arugula

Dessert (Choice of 1)

- Assorted Mini Sweet Bites & Squares
- New York Style Cheesecake
- Chocolate Molten Lava Cake
- Warm Sticky Toffee Pudding

Power Break 2

Fresh Lemonade
Decadent Fresh Baked Cookies

\$75 ++

(18% Admin Fee & 13% HST)
Based on Minimum 30 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

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





Cocktail Mixer



Monday-Thursday
January - October 2023

3:00pm -5:00pm

\$45 per person

Minimum 60 Guests

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 60 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
1 Drink Tickets Per Person
Unlimited Soft Beverage Service

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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
- Fajita Station
Carne Asada, Chicken & Sautéed Vegetables Served on Warm Tortillas with Pico de Gallo, Sour Cream Shredded Lettuce, Cheddar Cheese and Jalapenos
- Circulated Mini Sweet Treats
Authentic Churros circulated Butler Style with Sparklers from Vue/Clubhouse Staff & Mini Ice Cream Sandwiches

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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
\$4500 Per Day

Monday- Thursday
January - October

\$2500 Outdoor
Licensed Patio
Exclusivity

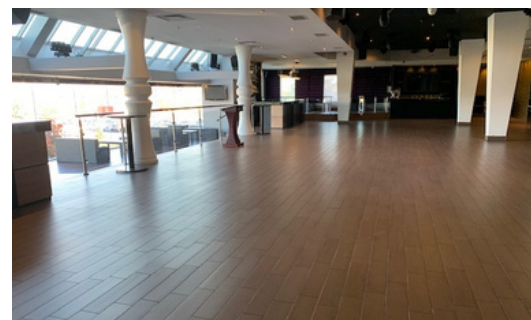
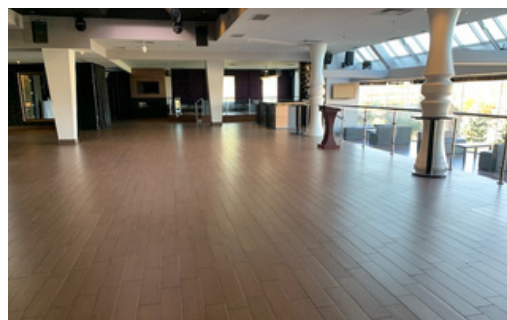
Exceptional Food & Beverage

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

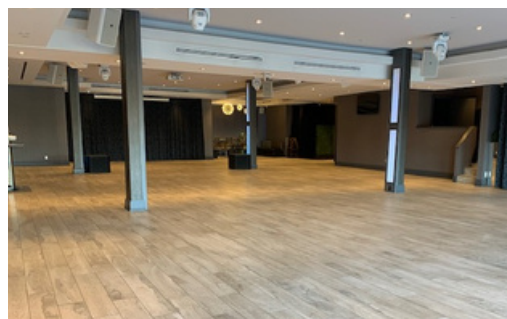
Conveniently Located At
The Geographical
Centre Of The GTA

- 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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\$80 per person

Plus HST & 18% Admin Fee
Minimum 50 guests

Monday - Thursday
January - October 2023

Available for Lunch
& Dinner

Inclusions

- Full Venue Exclusivity
- Dedicated Event Staff
- Upgraded Chairs
- Linen & Napkins
- Microphone & Podium
- Background Music
- Complimentary Parking

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

Option to Upgrade to 4 Hour Open Bar \$15 per person
Plus HST

Plated Menu

Starter

- Bocconcini & Tomato drizzled with Basil Infused Olive Oil & Balsamic Glaze, Prosciutto & Grilled Zucchini
- Baby Arugula & Fennel Salad with Marinated Beets & Goat Cheese in a Citrus Vinaigrette
- Roasted Butternut Squash Soup
- 1 Type of Pasta with a Choice of Sauce

Main

All entrees served with roasted potatoes and seasonal vegetables

- 4oz Petit Filet served in a Cognac Mushroom Sauce
- 6oz Supreme Breast of Chicken in a Sundried Tomato and Amaretto Jus
- 6oz Atlantic Salmon Filet with Mango Salsa
- 5oz Filet Mignon with Roasted Shallots and Fried Pancetta

Dessert

- Classic Warm Sticky Toffee Pudding
- New York Style Cheesecake
- Apple Berry Crumble

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\$90 per person

Plus HST & 18% Admin Fee
Minimum 50 guests

Monday - Thursday
January - October 2023

Available for Lunch
& Dinner

Inclusions

- Coffee/ Tea Espresso Station
- Soft Lounge Seating with Coffee Tables
- Dedicated Event Staff
- Complimentary Parking
- Complimentary Internet Access

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

Option to Upgrade to 4 Hour Open Bar \$15 per person
Plus HST

Stations Menu

A Selection of 4 Passed Hors D'Oeuvres Served Butler Style

Salad Bar

- Mixed Field Greens
- Caesar Salad
- Far East Salad
- Israeli Couscous Salad

Entrée Station

- Roasted Top Sirloin
- Oven Roasted Chicken Breast **OR** Grilled Atlantic Salmon
- Creamy Mashed Potatoes **OR** Roasted Potatoes
- Seasonal Mixed Vegetables **OR** Singapore Noodles

Pasta Station

- Cheese Tortellini in a Rose Sauce
- Penne in a Classic Tomato Basil Sauce

Circulated Mini Desserts

- Warm Golden Churros
- Ice Cream Sandwiches

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