

## WEDDING PACKAGE

SATURDAYS | JAN - MAR 2018/2019 **\$92.00**

SATURDAYS | MAY - OCT 2018/2019 **\$117.00**

FRIDAY - SUNDAY (EXCLUDING LONG WEEKEND SUNDAYS) 2018/2019 **\$92.00**

### ALL PACKAGES INCLUDE THE FOLLOWING:

Exclusive Private Room with Floor to Ceiling Windows Overlooking Royal Woodbine Golf Club, Black Chavari Chairs, Choice of Linens, Complimentary parking,

OPEN STANDARD BAR (7 HOUR)

ASSORTED HORS D'OEUVRES CIRCULATED BUTLER STYLE

ARTISAN STYLE BREAD BASKET WITH WARM FOCACCIA PER TABLE

### APPETIZER OPTIONS (CHOICE OF ONE)

- Roasted Butternut Squash Soup
  - Tomato Bisque
  - Cream of Mushroom Soup
- Bocconcini & Tomato drizzled with Basil Infused Olive Oil & Balsamic Glaze, Prosciutto & Parmigiano
  - Baby Arugula & Fennel Salad with Marinated Beets & Goat Cheese in a Citrus Vinaigrette
  - Blue Cheese Wedge Salad w/Crumbled Goat Cheese and Fried Pancetta
  - Penne in a Tomato and Basil Sauce

### APPETIZER UPGRADES (\$3.00 PER PERSON)

- Bresaola (air dried Salted aged Beef) and Arugula Salad with lemon juice, Extra Virgin olive oil with shaved Parmigiano
  - Grilled Polenta with Porcini Mushroom Ragù

### MAIN COURSE (CHOICE OF ONE)

- 8oz AAA New York Striploin served in a Spicy Chimichurri Sauce
- 5oz Beef Tenderloin topped with Fried Onion and Sautéed Mushrooms & 5oz Supreme Breast of Chicken in a Sundried Tomato and Amaretto Jus
- 5oz Panko crusted Salmon with Apple Slaw & 5oz Grilled Supreme Breast of Chicken Creamy Mushroom Sauce
  - 6oz Filet Mignon in a Cognac Mushroom sauce w/ 2 Grilled Butterflied Tiger Shrimp
  - 10oz French Cut Veal Chop w/Roasted Garlic and Herb sauce
  - 6oz Braised Boneless Beef Short Ribs w/2 Grilled Butterflied Tiger Shrimp
- Jerk Chicken (Deboned) and Served with Atlantic Salmon Filet in a Mango Chutney with Jamaican Style Rice and Peas

### UPGRADES

4oz Rock Lobster Tail \$8.00  
Grilled Shrimp and Scallop Skewer \$5.00

### MAIN COMPLIMENTS

#### (CHOICE OF ONE)

Mini Red Roasted Potatoes  
Garlic Mashed Potatoes

#### (CHOICE OF ONE)

Asparagus or Broccoli & Red Peppers  
Green Beans and Tomato au Gratin  
Seasonal Mixed Vegetables

### DESSERT (CHOICE OF ONE)

Apple Berry Crumble with Fresh Berries  
Warm Sticky Toffee Pudding with Crème Anglais  
New York Style Cheesecake with your choice of Blueberry or Strawberry Topping  
Vanilla Crème Brulee  
Warm Chocolate Brownie topped with Whipped Cream and Caramel Sauce  
Molten Lava Cake with Fresh Berries sprinkled with icing Sugar

### UPGRADE (\$1.50 PER PERSON)

Dessert Trio – Choose 3 of the following items

Warm Sticky Toffee Pudding, Blue Berry Cheesecake, Chocolate Dipped Strawberry,  
Warm Brownie, Chocolate Mousse, Sicilian Canoli, Tiramisu

  
**THE VUE**  
EVENT VENUE

**CLUBHOUSE**  
EVENTSPACE

195 Galaxy BLVD., Toronto, ON, M9W 6R7  
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## POPULAR MENU ADD ONS

### PASTA COURSE (\$5.00 PER PERSON)

YOUR CHOICE OF ONE OF THE FOLLOWING

#### PASTA

Casarecce, Penne, Farfalle, Spaghetti ala Chitara,  
Cheese tortellini, Agnelotti Stuffed with Ricotta  
Cheese, Wild Mushroom Risotto, Orecchiette

#### SAUCES

Tomato and Basil sauce, Rose sauce, Vodka Sauce with  
Pancetta, Olive Oil, Garlic and Arugula, Bolognese Sauce

### ANTIPASTO BAR (\$12.00 PER PERSON)

(WHEN REPLACING HORS D'OEURES)

Marinated Eggplant, Red Peppers & Zucchini, Bruschetta, Marinated Beets with Goat Cheese,  
Hot Banana Peppers, Marinated Mushrooms, Caprese Salad, Kalamata Olives with Pepperoncini,  
Greek Salad, Far East Salad,, Oven Roasted Italian Sausage with Green Peppers and Onions,  
Beer Battered Cod Fish with Spicy Aioli, Thinly Sliced Prosciutto, Genoa Salami,  
Carved Parmigiano, Focaccia and Specialty Breads

### ANTIPASTO SEAFOOD ADD-ONS (\$1.50 PER ITEM)

Fried Calamari, Smoked Salmon with Onion and Capers, Shrimp Cocktail, Seafood Salad

## POPULAR LATE NIGHT SAVOUR STATIONS

### NONNA'S VEAL AND BRIO STATION (\$4.00 PER PERSON)

Tender Veal Cutlets on a Fresh Kaiser topped with HomeMade Tomato Sauce, Hot Peppers, Sauteed  
Mushrooms, Onions and Provolone Cheese, Rapini and Feta Sandwiches and Iced Cold Brio

### SAVORY TREAT STATION (\$4.00 PER PERSON)

Beef Sliders, French Fries, Onion Rings and Grilled Cheese with Pickles, sliced Tomatoes, Ketchup, Mustards and Onions

### FAJITA STATION (\$4.00 PER PERSON)

Warm tortilla, Sauteed Spiced Beef, Pulled BBQ Chicken, Sauteed Vegetables with Sour  
Cream, Salsa, Guacamole, Diced Tomatoes and Shredded Lettuce for Guests to build their own

### WING STATION (\$4.00 PER PERSON)

A Variety of Chicken Wings to include Honey Garlic, Mild, Medium and Hot served with  
Blue Cheese & Ranch Dip, Celery and Carrot Sticks, French Fries and Jalapeño Poppers

## POPULAR COCKTAIL HOUR STATIONS

### OYSTER BAR (\$450 ICE SCULPTURE - \$7.50 PER PERSON OYSTERS)(min 100pp)

Fresh Select Oysters will be displayed on an Engraved Oyster Shell Ice Sculpture served with Traditional Condiments

### SUSHI BAR (\$15.00 PER PERSON)(min 100pp)

A Selection of Sushi & Sashimi prepared Live by Chefs in front of your guests with Ginger, Wasabi, Soya Sauce & Chop Sticks

### PROSCIUTTO & PARMIGIANO CARVING STATION (\$5.00 PER PERSON)

Freshly Sliced Prosciutto, Carved Parmigiano Wheel, Yellow and Green Melon Balls and Large Round Sliced of  
Hot House Tomatoes, Focaccia and Assorted Thin Crust Pizza Squares

ADDITIONAL STATION CHOICES AVAILABLE UPON REQUEST

  
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