

2021 Holiday Cocktail Mixer



November-December 2021

3:00pm -5:00pm \$45 per person Plus HST & 18% Admin Fee

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

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

Option to upgrade to open bar \$18 per person Plus HST Package Includes
1 Drink Tickets Per Person
Unlimited Soft Beverage Service

Toronto On M9W 2R7 416-213-9788 dave.b@thevue.ca @ Thevueandclubhouse

195 Galaxy Blvd





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

