

2022 WEDDING PACKAGE



#WED  AT THE VUE



195 Galaxy Blvd
Toronto On
M9W 6R7

416-213-9788

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@thevueandclubhouse

Why Book The Vue / Clubhouse?

The Vue Event Venue is centrally located in Toronto.

Minutes from Pearson Airport and quietly nestled next to Royal Woodbine Golf Club.

The Vue is a private, single use facility, and offers multiple space configurations for clients to choose from. All amenities are exclusive and private including the entrance, kitchen, washrooms and all service staff. This exclusivity now more than ever is the utmost importance for the client looking to ensure their guests feel safe and secure.

The Vue Event Venue can host events with as many as 250 guests indoors and an additional 250 guests in our Clubhouse Event Space. Our additional 5000 sq. ft. patio with overhead edison lights and a beautiful cedar gazebo, sits just above the 18th Green of Royal Woodbine Golf Course, and can accommodate ceremonies and receptions of up to 250 guests.

Let us take care of your every need, we will assist in all aspects of your wedding. Our team of professionals will be by your side during the entire process. We Truly do it all at The Vue and look forward to welcoming you!

Package Inclusions

Open Standard Bar for Entire Event (max 7 hours)

Assorted Hot & Cold Hors D'oeuvres 1 Hour (5 Pieces Per Person, Choice of 4)

Three Course Plated Meal

Full Room Exclusivity

Private Entrance

Ample Free Parking

Black Chiavari Chairs

Full Length Upgraded Linen & Napkins

Complimentary Coat Check

Dedicated Event Manager

Fully Licensed Exclusive Outdoor Patio

Private Bridal Suite

Cake Cutting

Hand Sanitizer Stations

The Vue Pricing

Winter Season

January- March

Saturdays

\$90 Per Person

*125 Adult Minimum
or Rental Charges will Apply

Fridays

\$80 Per Person

*75 Adult Minimum
or Rental Charges will Apply

Sundays

\$80 Per Person

*50 Adult Minimum
or Rental Charges will Apply

Monday - Thursday

\$75 Per Person

*50 Adult Minimum

Excluding:
New Years Day, Family Day, Easter, Good Friday

All Prices are Plus HST

Prime Season

June- October

Saturdays

\$130 Per Person

*140 Adult Minimum
or Rental Charges will Apply

Fridays

\$100 Per Person

*125 Adult Minimum
or Rental Charges will Apply

Sundays

\$90 Per Person

*80 Adult Minimum
or Rental Charges will Apply

Monday - Thursday

\$75 Per Person

*50 Adult Minimum

Excluding: Canada Day, Civic Holiday
Labour Day & Thanksgiving

All Prices are Plus HST

Mid-Season

April, May & November

Saturdays

\$115 Per Person

*125 Adult Minimum
or Rental Charges will Apply

Fridays

\$95 Per Person

*75 Adult Minimum
or Rental Charges will Apply

Sundays

\$85 Per Person

*50 Adult Minimum
or Rental Charges will Apply

Monday - Thursday

\$75 Per Person

*50 Adult Minimum

Excluding: Easter, Good Friday & Victoria Day

All Prices are Plus HST

Clubhouse Pricing

Winter Season

January - March

Saturdays

\$80 Per Person

*50 Adult Minimum
or Rental Charges will Apply

Fridays

\$80 Per Person

*50 Adult Minimum
or Rental Charges will Apply

Sundays

\$80 Per Person

*50 Adult Minimum
or Rental Charges will Apply

Monday - Thursday

\$75 Per Person

*50 Adult Minimum

Excluding:
New Years Day, Family Day, Easter, Good Friday

All Prices are Plus HST

Prime Season

June - October

Saturdays

\$140 Per Person

*140 Adult Minimum
or Rental Charges will Apply

Fridays

\$105 Per Person

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Sundays

\$95 Per Person

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Monday - Thursday

\$75 Per Person

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Excluding: Canada Day, Civic Holiday
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All Prices are Plus HST

All prices are Plus 13% HST

++All prices subject to change without notice

Package pricing applies to new bookings only

A/V Rental - \$750 - Mandatory - Sound, Lights and LCD TV's

Security Mandatory - \$200

Outdoor Ceremony Fee

Only Applies with Reception Booking

\$1,500 (Saturdays May to October)

\$1,200 (Friday and Sunday May to October)

Menu

Appetizer

Roasted Butternut Squash Soup

Tomato Parmesan Soup

Bocconini Caprese with Fresh Olive Oil and Pesto Drizzle served with Sliced Prosciutto and Grilled Zucchini

Baby Arugula & Fennel Salad with Marinated Beets & Goat Cheese in Citrus Vinaigrette

Roasted Red & Yellow Beets with Baby Spinach & Goat cheese

Pasta (any 1 Type) (Penne, Casarecce, Gnocchi, Tortellini, Farfalle, Agnelotti, Rigatoni, Linguine)

with Choice of Sauce (any 1 type) Tomato Basil, Rosé, Vodka with Pancetta, Olive Oil and Garlic with Arugula/Pesto

Caribbean Mango Salad (Mango, Avocado & Citrus)

Charcuterie with Prosciutto, Dried Sausage, Spicy Salami, Parmiggiano, Olives, Bocconcini & Herbed Crostini on a Bed of Baby Arugula

Appetizer Upgrades

House Made Lobster Bisque - \$2 pp

Crab Cakes with Mixed Greens and Topped w/Mango Salsa - \$4 pp

Lobster Ravioli - \$3 pp

Wild Mushroom or Seafood Risotto - \$3 pp

Fried Calamari Platter Per Table- \$6 pp

Main

9oz AAA New York Striploin w/cremini mushrooms (or) Chimichurri Sauce

10oz French Cut Veal Chop w/Cognac Mushroom Sauce

5oz Red Wine Braised Boneless Beef Short Ribs

4oz Beef Tenderloin topped with Roasted Shallots and Fried Pancetta & 5oz Supreme Breast of Chicken with Lemon Oregano

5oz Atlantic Salmon Filet with Mango Salsa & 5oz Supreme Breast of Chicken w/Lemon Oregano

7oz Filet Mignon Roasted Garlic Demi Glaze (cooked Medium or Less)

6oz Jerk Chicken with Mango Salsa & Coleslaw with Caribbean Fried Snapper with Cassava Galette

Add Ons

5oz Lobster Tail - \$14 pp

2 Black Tiger Jumbo Prawn - \$6 pp

Individual Mixed Green with Balsamic Vinaigrette - \$2 pp

Main Course Compliments

Choice of One:

Asparagus & Yellow Zucchini

Roasted Garlic Broccolini & Roasted Red Peppers

Seasonal Mixed Vegetables

Choice of One:

Mini Roasted Potatoes

Yukon Gold Mashed Potatoes

Truffle French Fries

Upgrade Compliment

Duchess Potato - \$3 pp

Dessert

Warm Apple Blossom with Fresh Berries & Caramel Drizzle

Warm Sticky Toffee Pudding with Crème Anglaise

New York Style Cheesecake with Blueberry or Strawberry Topping

Vanilla Crème Brûlée

Molten Lava Cake with Fresh Berries sprinkled with Icing Sugar

Coconut Tart with Orange and Pineapple Toffee

Dessert Upgrade

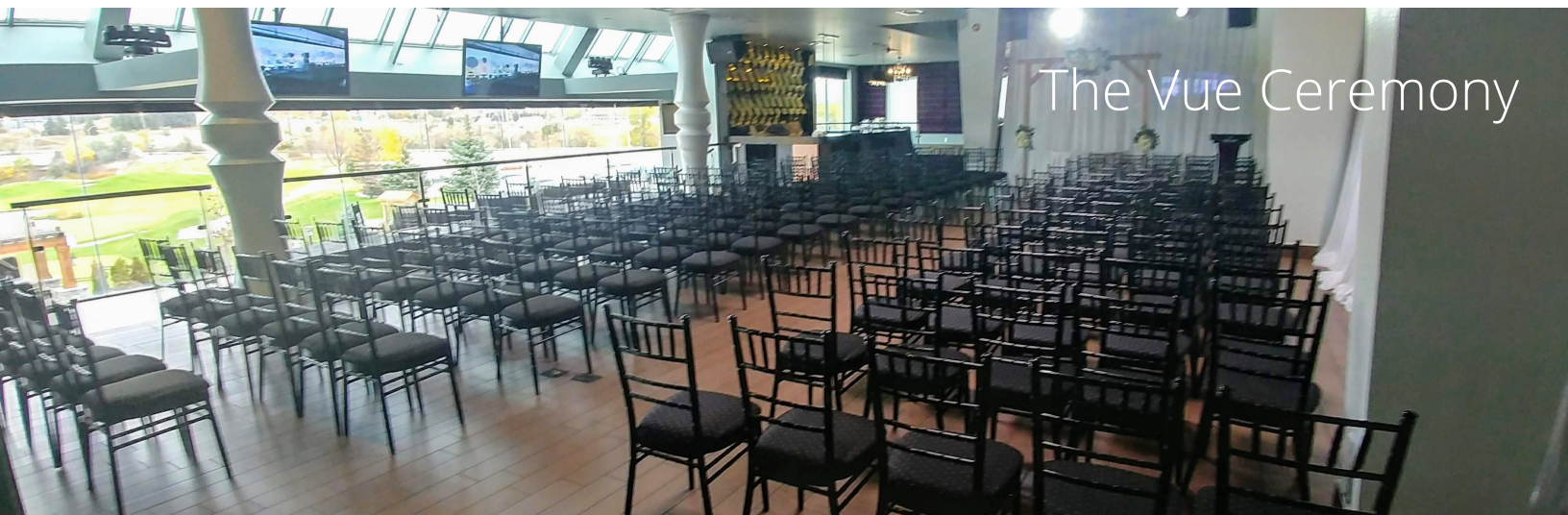
Trio – \$3 per person

Choose 3 of the following items

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



The Vue Reception



The Vue Ceremony



Clubhouse Ceremony



Clubhouse Reception

Available Upgrade Options

Pasta Course

\$5 per person- Choice of 1

Pasta

Penne, Casarecce, Gnocchi, Tortellini, Farfalle, Agnelotti, Rigatoni, Linguine

Sauces

Tomato Basil, Rosé, Vodka with Pancetta, Olive Oil and Garlic with Arugula/Pesto

Pasta Upgrades

Lobster Ravioli - \$3 pp

Wild Mushroom or Seafood Risotto - \$3 pp

Small Plates Antipasto

\$2.50 per small plate

Included Basket of Warm Focaccia Per Table

A variety of Small Plates served to guests as they begin their dining experience,

Minimum of 3 Small Plates to be Selected to a maximum of 5

Small Plate #1

Sliced Prosciutto, Bocconcini, Cherry Tomato & Seafood salad

Small Plate #2

2oz Breaded Basa Filet & Fried Calamari with Spicy Dipping Sauce

Small Plate #3

Bruschetta topped w/ Goat Cheese, Parmigiano Provolone & Cacciatore Sausage

Small Plate #4

Smoked Salmon on Garlic Herbed Crostini, Shrimp Cocktail and Shrimp Ceviche

Small Plate #5

Grilled Italian Sausage, Roasted Red Peppers and Polenta

Small Plate #6

Roma Tomato, Fresh Bocconcini, Grilled Zucchini and Roasted Red Peppers

Most Requested Stations

All Stations can be Stationary or Circulated to Guests

Antipasto Bar

\$8.00 per person when removing Hors D'oeuvres

Roasted Red Peppers, Grilled Eggplant & Zucchini, Bruschetta, Marinated Beets w/Goat Cheese, Three Mushroom Salad, Caprese Salad, Olives, Far East Salad, Roasted Italian Sausage & Peppers, Breaded Basa Filet, Sliced Prosciutto, Cacciatore Sausage and Genoa Salami, Hot Banana Peppers, Carved Parmigiano, Homemade Focaccia

Antipasto Bar Upgrades - \$10per person or \$2 Per Item

Mussels Marinara, Shrimp Cocktail, Fried Calamari, Smoked Salmon, Seafood Salad

Breaded Chicken or Veal Cutlets and Brio Station

\$6 per person

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

\$6 per person

Beef Sliders, French Fries, Onion Rings & Poutine with toppings to include Pickles, sliced Tomatoes, Ketchup, Mustard, Cheddar Cheese and Sautéed Onions

Wing Station

\$6 per person

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 (chef attended)

\$7 per person

Gourmet thin crust pizza prepared fresh with a selection of toppings for guests to create their desired pizza to include classic margherita, Pepperoni and Vegetarian

Jerk Chicken Station (chef attended)

\$7.50 per person

Authentic Jerk Chicken, Rice and Peas w/Coleslaw served with Ice Cold Red Stripe Beer

Fish N Chips Station (chef attended)

\$8 per person

Traditional Beer Battered Cod Fillets, served with shoestring Fries and House Made Tartar Sauce, Malt Vinegar and Ketchup

Circulated Mini Sweet Treats

\$4 per person

Authentic Churros circulated Butler Style with Sparklers from Vue/Clubhouse Staff & Mini Ice Cream Sandwiches

Seafood Bar

\$24 per person

1/2 Lobster, Mussels Marinara, Pimento Shrimp, Rice, Chorizo, Bay Scallops, Clams, Cod Cakes, Shrimp Platter

Add Alaskan King Crab Legs \$10pp

*Additional Stations Are Available Upon Request
All Prices Are Plus 13% HST