

WEDDING PACKAGE

Package Includes: Open Standard Bar (7 Hours)
Passed Hot and Cold Hors D'oeuvres (1 hour)



195 Galaxy BLVD., Toronto,
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Clubhouse: +1416 213 8012

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@TheVueandClubhouse

WINTER PRICING

Vue - January to March
\$92 per person plus Tax
(min 125 Guests) Saturdays

Vue - January to March
\$82 per person plus Tax
(Min 80 guests) Fri & Sun

Clubhouse - January to March
\$80 per person Plus Tax
(Min 80 guests) Fri, Saturdays, Sun

MID SEASON PRICING

**Vue & Clubhouse
April & November
\$105 per person plus Tax
(min 125 Guests) Saturdays

**Vue & Clubhouse
April & November
\$92 per person plus Tax
(Min 80) Fri & Sun

PRIME TIME SEASON PRICING

Vue & Clubhouse
May to October
\$120 per person plus tax
(min 140 Guests) Saturdays

Vue & Clubhouse
May to October
\$92 per person plus tax
(min 125 Guests) Fridays

Vue & Clubhouse
May to October
\$92 per person plus tax
(min 80 Guests) Sunday

MENU

APPETIZER OPTIONS

(Choice of One)

- Roasted Butternut Squash Soup
- Leak and Potato Puree with Fresh Chives
- Fresh Casarecce in a Fresh Tomato and Garden Basil Sauce
- 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
- Polenta with a Porcini Mushroom Ragù

Appetizer Upgrades - \$3.00 per person

- Fried Calamari Platter Per Table
- Grilled Tiger Shrimp served on Baked Risotto Cake and topped with Charred Cherry Tomatoes

MAIN COURSES

(Choice of One)

- 8oz AAA New York Striploin served in a Spicy Chimichurri Sauce
- 5oz Beef Tenderloin topped with roasted Shallots and Fried Pancetta & 5oz Supreme Breast of Chicken in a sundried tomato and Amaretto Jus
- 5oz Atlantic Salmon Filet with Mango Salsa & 5oz Grilled Supreme Breast in a Lemon Oregano Sauce
- 6oz Filet Mignon Roasted Garlic Herbed Demi Glaze w/ 2 Grilled Butterflied Tiger Shrimp
- 10oz French Cut Veal Chop w/Cognac Mushroom Sauce
- 6oz Red Wine Braised Boneless Beef Short Ribs w/2 Grilled Butterflied Tiger Shrimp

Taste of the Islands

- House made authentic Jamaican jerk chicken quarters grilled to perfection with coconut rice and peas
- Fresh Florida Mahi Mahi dusted with Cajun spice Pan seared topped with a habanero pineapple rum salsa

Upgrades

- 4oz Rock Lobster Tail - \$8.00 pp

MAIN COURSE COMPLIMENTS

Choice of One:

- Mini Red Roasted Potatoes
- Garlic Mashed Potatoes

Choice of One:

- Asparagus & Red Peppers
- Seasonal Mixed Vegetables
- Snipped Green Beans and Charred Cherry Tomatoes

DESSERT

(Choice of One)

- Apple Berry Crumble with Fresh Berries
- Warm Sticky Toffee Pudding with Crème Anglaise
- New York Style Cheesecake with your choice of Blueberry or Strawberry Topping
- Vanilla Crème Brulee
- Molten Lava Cake with Fresh Berries sprinkled with icing Sugar

Upgrade - \$3.00 pp

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

Ask about our building Buyout Option

PACKAGE INCLUSIONS: Exclusive Private Room, Complimentary Parking, Licensed outdoor Patio (Clubhouse Only), Floor to Ceiling Windows with Fabulous Golf Course Views, Black Chiavari Chairs, Choice of Full length Cutting Edge Linen, Dedicated Function Manager, All service Staff, Complimentary Wifi

RECOMMENDED MENU ADD-ONS

(per person pricing)

PASTA COURSE - \$5

(Choice of One)

PASTA

Casarecce, Penne, Farfalle, Spaghetti, Cheese tortellini, Agnelotti Stuffed with Ricotta Cheese, Orecchiette

Upgraded Pasta Specialties - 6.50

- Jumbo Ravioli Stuffed with Ricotta Cheese and Spinach topped with Sautéed Porcini Mushrooms Charred Cherry Tomatoes and Asparagus Spears served (Olive and Garlic)
- Wild Mushroom Risotto with Truffle Oil and Parmigiano

SAUCES

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

ANTIPASTO BAR

(Add \$12 per person) (When Replacing Hors D'oeuvres)

- Roasted Red Peppers, HomeMade Fried Zucchini, Bruschetta, Marinated Beets with Goat Cheese, Hot Banana Peppers, Marinated Grilled Mushrooms, Caprese Salad, Bocconcini Caprese, Greek Salad, Far East Salad with Crunchy Asian Noodles, Roasted Italian Sausage with Sweet Peppers and Onions, Lightly Battered Basa Filet topped with Escabeche, Polenta Squares, Deli Station to include: Thinly Sliced Prosciutto, Genoa Salami, Carved Parmigiano, Focaccia and Specialty Breads

Antipasto Seafood Add-ons - \$1.50

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

POPULAR LATE NIGHT STATIONS

VEAL AND BRIO STATION - \$5

or

PASSED BUTLER STYLE (30 minutes) - \$3

Tender Veal Cutlets topped with HomeMade Tomato Sauce, Hot Peppers, Sautéed Mushrooms, Onions and Provolone Cheese, Rapini and Feta Sandwiches and Iced Cold Brio

SAVORY TREATS STATION - \$4.50

or

PASSED BUTLER STYLE (30 Minutes) \$3

Beef Sliders, French Fries, Onion Rings and Grilled Cheese with toppings to include Pickles, sliced Tomatoes, Ketchup, Mustards and Onions (Add **Poutine** - \$1.50)

WING STATION - \$5

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 and Jalapeño & Cheese Poppers

WOOD OVEN STYLE PIZZA STATION - \$5

Gourmet thin crust pizza prepared fresh with a selection of toppings

POPULAR COCKTAIL HOUR STATION

OYSTER BAR: \$450 ICE SCULPTURE - \$2.50

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

SUSHI BAR - \$13

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

PROSCIUTTO & PARMIGIANO CARVING STATION - \$5

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

SWEET TREATS - \$4

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

DELUXE SWEET TABLE - \$6

Assorted Pastries, Assorted Gourmet Cakes, Fresh Sliced Fruit

Ask about our building Buyout Option

Additional Station Choices available upon Request. All prices are Plus 13% HST, A/V Rental - \$750.00 - Mandatory - Sound, Lights and LCD TV's Security - \$200. Outdoor Ceremony Fee - \$1500.00 (Saturdays May to October) Maximum Time of 60 minutes. Outdoor Ceremony Fee (\$1200) Friday and Sunday May to October
 ++All prices subject to change without notice. Ceremony Fee includes - White Folding Resin Chairs, Background Music, Microphone and Sound, Water Station. Package pricing applies to new bookings only. Promotion cannot be combined with any other offer.