



CLUBHOUSE

EVENTSPACE

byPeterandPauls.com
★★★★★

SUMMER BBQ MENU



Book your next company BBQ, social outing or product launch

on the patio of

CLUBHOUSE

EVENTSPACE ●

byPeterandPauls.com[®]
★★★★★

Clubhouse EventSpace boasts an exclusive 4,000 square foot 2 tier fully licensed patio. Summer is BBQ season and with amazing views of the Royal Woodbine Golf Club, a gorgeous pond and magnificent gazebo we are an ideal venue to host your group or companies' next BBQ.

What's included:

- Patio Furniture
- BBQs
- Staff
- Setup
- Clean up
- Patio Rental
- Background Music
- Disposables and Cutlery
- Parking
- On-Site Event Coordinator

Bar packages also available.

Facebook, Twitter and Instagram
@Clubhouse1982

traditional

PROTEIN

HOMEMADE BURGER

Our own Classic 6oz. Beef Burger

HOT DOG

Traditional All-Beef Dog

VEGETARIAN BURGER **V**

Homemade Veggie Burger with Hummus

VEGETARIAN HOTDOG **V**

Hickory Smoked Meatless Dog

SIDE

POTATO SALAD

with Sour Cream Dijon Dressing
Tossed with Peppers, Scallions,
and Herbs in our own Creamy Dressing

TRADITIONAL COLESLAW **V**

Shaved Cabbage and Carrots in
Olive Oil Vinegar Dressing

DESSERT

SLICED WATERMELON **V**

Platter

ASSORTED COOKIES

\$35 PER PERSON

+ administration and tax

mediterranean

PROTEIN

HOMEMADE BURGER

Our own Classic 6oz. Beef Burger

CHICKEN SOUVLAKI

4oz Lemon and Oregano marinated
Chicken Souvlaki grilled and served with Tzatziki

ITALIAN SAUSAGE

A Mix of Hot and Sweet
served with Hot Banana Peppers

VEGETARIAN BURGER **V**

Homemade Veggie Burger with Hummus

VEGETARIAN

ITALIAN SAUSAGE **V**

With Hot Banana Peppers

SIDE

POTATO SALAD

with Sour Cream Dijon Dressing
Tossed with Peppers, Scallions,
and Herbs in our own Creamy Dressing

VILLAGE GREEK SALAD

Crisp Lettuce, Tomato, Peppers, Cucumber, Onion,
Olives & Feta Cheese

DESSERT

SLICED WATERMELON **V**

Platter & Fresh Assorted Fruits

ASSORTED COOKIES

\$38 PER PERSON

+ administration and tax

classic

PROTEIN

STEAK ON A KAISER

Grilled Marinated Striploin Steak served on a Vienna Bun with Chimichurri Sauce

CHICKEN BREAST WITH HOMEMADE BBQ SAUCE

4oz. Boneless Skinless Chicken Breast grilled and brushed with our own BBQ Sauce

ITALIAN SAUSAGE

A Mix of Hot and Sweet served with Hot Banana Peppers

VEGETARIAN BURGER **V**

Homemade Veggie Burger with Hummus

SIDE

PASTA PRIMAVERA SALAD

Fusilli Pasta tossed with Broccoli, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette

CRANBERRY COLESLAW

Shaved Cabbage, Carrots and Sun-Dried Cranberries in a Creamy Dressing

DESSERT

SLICED WATERMELON **V**

Platter

GOURMET COOKIES & BISCOTTI

\$40 PER PERSON
+ administration and tax

surf & turf

PROTEIN

HOMEMADE 6oz. TOP SIRLOIN PORCINI & SUN-DRIED TOMATO BURGER

With Sliced Provolone Cheese, Garlic Aioli & Caramelized Onions

HARISSA MARINATED GRILLED CHICKEN BREAST

With Sautéed Peppers & Lemon Herb Aioli

GRILLED SALMON MEDALLION

Served with Capers, Olives, Cherry Tomatoes, Sweet Peppers, Kalamata Olives & Feta Cheese in Oregano Vinaigrette

VEGETARIAN BURGER **V**

Homemade Veggie Burger with Hummus

SIDE

MIXED GREEN SALAD

With Honey Balsamic Dressing

TRADITIONAL COLESLAW **V**

Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

PASTA PRIMAVERA SALAD

Fusilli Pasta tossed with Garden Vegetables, Olives & Feta Cheese in Lemon Vinaigrette

DESSERT

SLICED WATERMELON **V**

Platter

ASSORTED SUMMER TARTS

To Include Chocolate Ganache, Apple Crumble & Pecan Tarts

\$43 PER PERSON
+ administration and tax

asian fusion

PROTEIN

THAI CHICKEN SATAYS

Spicy Peanut Dipping Sauce

GRILLED JUMBO SHRIMP SKEWER

Honey Garlic Glaze

FIVE SPICE ENCRUSTED SALMON

Finished with a Hoisin Glaze

VEGETARIAN BURGER **V**

Homemade Veggie Burger with Hummus

SIDE

GREEN MANGO SALAD **V**

Julienne Mangoes, Carrots & Peppers, tossed with Roasted Cashew Nuts, Mint, Cilantro & Lime Juice

RED RICE SALAD **V**

Cherry Tomatoes, Cucumber, Peppers & Scallions, in Sesame Soya Vinaigrette

DESSERT

SLICED WATERMELON **V**

Platter

GREEN TEA SORBET

\$45 PER PERSON

+ administration and tax

Included Condiments with All Menus

Regular and Sesame Seed Buns, Ketchup, Mustard, Relish, Sliced Onions, Pickles, Tomato and Lettuce

Upgrade Condiments

Add \$2.50 to any menu selection - Shredded Cheese, Sautéed Mushrooms & Peppers, Crispy Onions, Homemade BBQ Sauce, Sauerkraut, Hot Banana Peppers and Grainy Mustard

vegetarian option

PROTEIN

TOFU KEBABS **V**

Marinated Grilled Vegetable & Tofu Kebabs With Garlic Herb Aioli
(based on 2 pieces per person)

VEGETARIAN BURGER **V**

Homemade Veggie Burger with Hummus

SIDE

LEMON GRAIN SALAD

With Asparagus, Almonds and Goat Cheese

THREE BEAN SALAD **V**

With Mxed Pepper and Red Onion in Lemon Vinaigrette

TRADITIONAL COLESLAW **V**

Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

DESSERT

ASSORTED SUMMER TARTS

To Include Chocolate Ganache, Apple Crumble & Pecan Tarts

FRESH FRUIT **V**

Platter of Seasonal Fresh Fruit and Berries

\$42 PER PERSON

+ administration and tax

Made with *Love* We proudly work with local produce,
hormone free meat products and source sustainable fish.

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★★★★★

If you have any questions or comments about our companies or products: **ONE NUMBER** +1 905 326 2000 **ONE WEBSITE** www.bypeterandpauls.com



The *Lot* of Entertainment



UNIVERSAL

PARAMOUNT

BELLAGIO



THE VUE

CLUBHOUSE

SAVOY

Peter and Pauls



PETER AND PAULS
VISION

ENGINES



PURE

PETER & PAULS
GIFTS



Max's

PETROS⁸²

EF ZIN



OPENING
PETER & PAULS
WILLIAMS AND WIFEYLL
RESORT
SPRING 2015