

2021

Wedding Package




We Do It The Vue!



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 @thevueandclubhouse

Package Amenities

Open Standard Bar for Entire Event
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 Chiavary Chairs
Full Length Upgraded Linen & Napkins
Complimentary Coat Check
Dedicated Event Manager
Fully Licensed Exclusive Outdoor Patio
Private Bridal Suite
Cake Cutting

Pricing

Prime Season

Clubhouse EventSpace

July - October

Prime Season

The Vue

July - October

Winter Season

The Vue & Clubhouse EventSpace

November - December

Monday - Thursday

Excluding Canada Day, Civic Holiday
& Labour Day

20% off Friday Pricing

50 Adult Minimum

Fridays

\$100 per person

Saturdays

\$135 per person

Sundays

\$90 per person

*100 Adult Minimum
or Rental Charges will Apply

All Prices are Plus HST

Monday - Thursday

Excluding Canada Day, Civic Holiday
& Labour Day

20% off Friday Pricing

50 Adult Minimum

Fridays

\$95 per person

Saturdays

\$125 per person

Sundays

\$85 per person

*80 Adult Minimum
or Rental Charges will Apply

All Prices are Plus HST

Monday - Thursday

Excluding
Christmas Eve/ Day, Boxing Day,
New Years Eve/ Day

15% off Friday Pricing

50 Adult Minimum

Fridays

\$85 per person

Saturdays

\$105 per person

Sundays

\$85 per person

*100 Adult Minimum
or Rental Charges will Apply

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

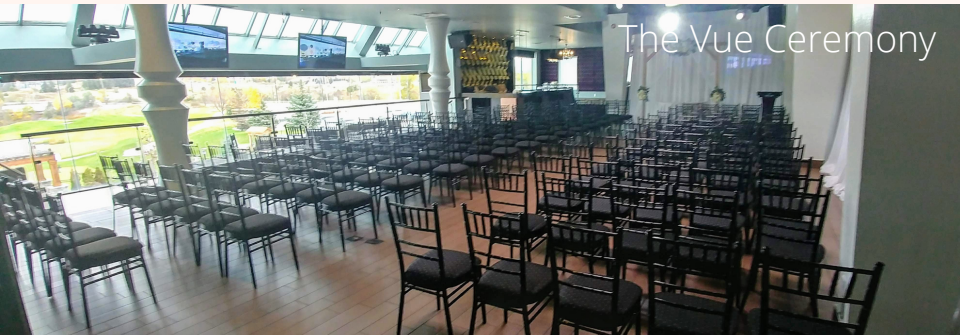
A/V Rental - \$750 - Mandatory - Sound, Lights and LCD TVs

Security Mandatory - \$200

Outdoor Ceremony Fee

\$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)

w/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 - Suggested Add on Jerk Prawns (\$3 pp)

Individual Charcuterie w/Sliced Prosciutto, Cacciatore Sausage, Sopressata, Parmiggiano, Olives, Bocconcini & Herbed Crostini

Appetizer Upgrades

House Made Lobster Bisque - \$2 pp

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

Lobster Ravioli - \$3 pp

Wild Mushroom or Seafood Risotto - \$3 pp

Main

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

4oz Beef Tenderloin topped with Roasted Shallots and Fried Pancetta & 5oz Supreme Breast of Chicken w/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)

10oz French Cut Veal Chop w/Cognac Mushroom Sauce

8oz Red Wine Braised Boneless Beef Short Ribs

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

Add ons

5oz Rock Lobster Tail - \$10.50 pp

2 Black Tiger Jumbo Prawn - \$6 pp

Individual Mixed Green w/Balsamic Vinaigrette - \$2 pp

Main Course Compliments

Choice of One:

Asparagus & Cipollini Onions

Roasted Garlic Broccolini & Roasted Red Peppers

Seasonal Mixed Vegetables

Choice of One:

Mini Roasted Potatoes

Yukon Gold Mashed Potatoes

Polenta

Upgrade Compliment

Duchess Potato - \$3 pp

Dessert

Warm Apple Blossom with Fresh Berries & Caramel Drizzle

Warm Sticky Toffee Pudding with Crème Anglais

New York Style Cheesecake with Blueberry or Strawberry Topping

Vanilla Crème Brule

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

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, Parmiggiano Shavings, Cacciatore Sausage & Crostini

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

Breaded Chicken 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 Marguerita, 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

Signature Vue Gelato Bar

\$7 per person

An assortment of 4 Flavors of Italian Ice Creams served from a Traditional Ice Cream Cart with a Variety of Toppings

*Additional Stations Are Available Upon Request