



IT'S TIME TO THINK ABOUT GOLF SEASON!

  
**THE VUE**  
EVENT VENUE  
at Royal Woodbine Golf Club

**PETER &  
PAUL'S  
GIFTS**

**WE ARE YOUR  
NUMBER ONE SUPPLIER  
FOR GOLF SWAG.**

Please take advantage of this special promo:

- 10% off all swag/promo
- Free gift valued at \$200 for your prize table with any swag/promo purchase

**GOLF SEASON AVAILABILITY:**  
May through the end of September  
Monday to Friday

**GOLF & CART PRICING:**  
Tee Time Tournaments from \$65/pp to \$95/pp + tax  
Shotgun Tournaments up to 144 Golfers from \$10,200 + tax  
Modified Shotguns available for 48 to 96 golfers from \$75/pp to \$95/pp + tax

\*All pricing Includes Power Cart / Price varies from day of the week and month  
Gratuities not Included

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195 Galaxy Blvd, Toronto, ON M9W 6R7

# 2017 BREAKFAST MENU

## **ON THE RUN** - \$6.75

Variety of Toasted Bagels  
Butter, Cream Cheese & Preserves  
Coffee & Tea Station

## **THE CONTINENTAL** - \$9.75

Chilled Orange Juice  
Warm Breakfast Pastries & Muffins, Butter & Preserves  
Coffee & Tea Station

## **BOXED BREAKFAST TO GO** - \$12.75

Ham and Swiss Cheese Croissant or Egg, Bacon & Cheese Burrito  
Granola Bar & Fresh Whole Fruit  
Bottled Orange Juices  
Coffee & Tea Station at Registration

## **BREAKFAST BUFFET** - \$14.75

Chilled Orange Juice  
Whole Wheat & White Toast, Butter & Preserves  
Scrambled Eggs, Home Fries  
Smoked Bacon & Breakfast Sausages  
Coffee & Tea Station

## **HEALTHY CHOICE** - \$12.75

Chilled Orange Juice  
Sliced Fresh Fruit and Seasonal Berries Platter  
Individual Yogurt  
Granola Cereal with 1% Milk  
Toasted English Muffins & Whole Wheat Bread with Margarine and Preserves  
Coffee & Tea Station

## **ADDITIONAL BREAKFAST OPTIONS**

Sliced Fresh Fruit, Melons and Seasonal Berries – add \$2.50  
Fresh Fruit & Berry Skewers – add \$3.50  
Eggs Benedict - add \$4.00  
Pancakes, French Toast or Waffles with Maple Syrup – add \$3.50  
Nutella Filled Crepes – add \$3.50  
Chef Attended Omelet Station - \$5.50

Prices Subject to HST & Administrative Fee

# 2017 LUNCH MENU

**"BOXED LUNCH" - \$12.75**

French Vienna Bun or Tortilla Wrap  
Assorted Deli Meats & Sliced Provolone Cheese  
Dressed with Butter & Lettuce  
Bag of Chips & Fresh Whole Fruit  
Bottled Water

**"ON THE TEE" BBQ - \$9.95**

Quarter Pound Fresh Beef Burger / All Beef Hot Dog / Italian Sausage  
Condiments & Toppings  
Sliced Cheese, Onions, Tomatoes, Sauerkraut & Hot Peppers  
Potato Chips & Choice of Canned Pop or Bottled Water  
Tickets Supplied, One Item Per Person

**"ON DECK" DELUXE PATIO BBQ - \$16.95**

Quarter Pound Fresh Beef Burger/All Beef Hot Dog / Italian Sausage / Chicken Breast  
Condiments & Toppings  
Sliced Cheese, Onions, Tomatoes, Sauerkraut & Hot Peppers  
Pasta Salad & Coleslaw  
Fresh Seasonal Fruit Platter  
Choice of Canned Pop or Bottled Water

**THE "NEW YORKER" BBQ - \$23.50**

6oz. N.Y. Striploin Steak or 6oz. Skinless Boneless Chicken on a Toasted Bun  
Condiments & Assorted Toppings  
Sautéed Mushrooms, Onions & Bell Peppers  
French Fries, Pasta Salad & Coleslaw  
Fresh Seasonal Fruit Platter  
Choice of Canned Pop or Bottled Water

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# 2017 LUNCH MENU

## **"SANDWICH EXTRAVAGANZA" - \$19.95**

An Assortment of Deli Style Sandwiches & Wraps Including:

Tuna & Egg Salad, Turkey Breast, Roast Beef & Prosciutto

Dressed with Butter, Lettuce, Tomato & Sliced Cheese

Tossed Mixed Greens & Caesar Salad

Fresh Seasonal Fruit Platter

Choice of Canned Pop or Bottled Water

## **"ITALIANO" - \$19.95**

Lightly Breaded Chicken Cutlets in a Tomato Sauce

Banana Peppers & Sautéed Mushrooms

Tomato Cucumber Salad & Caesar Salad

Fresh Seasonal Fruit Platter

Choice of Canned Pop or Bottled Water

## **"CLUB MED" BBQ - \$20.75**

Marinated Beef or Chicken Skewers on Grilled Pita

Mediterranean Dips (Hummus and Tzatziki)

Tossed Greek Village Salad with Feta

Baked Potato Wedges

Fresh Seasonal Fruit Platter

Choice of Canned Pop or Bottled Water

## **"SOUTHERN GRILL" BBQ - \$23.25**

Louisiana Rubbed Chicken Quarters & Baby Back Ribs

Sweet Corn on the Cob

Baked Beans & Coleslaw

Cajun Spiced Potato Wedges

Fresh Seasonal Fruit Platter

Choice of Canned Pop or Bottled Water

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# 2017 BUFFET DINNER MENU

## **SALADS & ANTIPASTO**

Classic Tossed Caesar Salad with Herbed Croutons and Parmesan Cheese

Tossed Garden Greens in a Balsamic Vinaigrette with Julienne Carrots and Cherry Tomatoes

Grilled Peppers, Zucchini and Eggplant

All Buffets are served with Artisan Breads and Focaccia

### **"CLUBHOUSE" CHAMPIONSHIP BUFFET - \$41.25**

Oven Roasted Top Sirloin Au Jus Carved by Chef

Rotisserie Style Seasoned Chicken

Seasonal Vegetables and Roasted Potatoes

Vegetarian Pasta

### **"NEWYORKER" CHAMPIONSHIP BUFFET - \$46.50**

Whiskey Peppercorn Beef Striploin Carved by Chef

Chicken Cacciatore with Peppers, Onions in a Light Tomato Sauce

Seasonal Vegetables and Mashed Potatoes

Vegetarian Pasta

### **"THE PRIME" CHAMPIONSHIP BUFFET - \$49.75**

Slow Roasted Prime Rib Roast with Horseradish & Natural Jus

Teriyaki Salmon Filet

Seasonal Vegetable and Roasted Potatoes

Vegetarian Pasta

### **"MIXED GRILL" CHAMPIONSHIP BUFFET - \$44.50**

House Specialty Marinated Lamb Chops

Sirloin Beef and Chicken Breast Skewers

Seasonal Vegetables and Mashed Potatoes

## **DESSERT**

Assorted Pastries and Sweet Treats

Fresh Seasonal Fruit Platter

Coffee & Tea Station

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# 2017 PLATED DINNER MENU

## **NEW YORK STRIPLOIN STEAK** - \$41.25

8oz. New York Cut in a Cognac Mushroom Sauce with Fried Crisp Onions  
Seasonal Vegetables and Roasted Potatoes

## **RIB EYE STEAK** - \$44.25

8oz. "King of Cuts", Mushroom Medley with a Bourbon Demi  
Seasonal Vegetables and Roasted Potatoes

## **TURF & SURF** - \$49.75

6oz. Beef Tenderloin with a Port Madeira Sauce and Two Black Tiger Shrimps  
Seasonal Vegetables and Potatoes

## **VEGETARIAN LASAGNA** - \$28.75

Fresh Housemade Pasta with Sautéed Vegetables  
Rose Sauce, Parmesan and Mozzarella Cheese

## **ATLANTIC SALMON** - \$34.75

7oz. Atlantic Salmon Fillet with a Lemon Dill Sauce  
Seasonal Vegetables and Potatoes

## **SELECT ONE DESSERT...**

### **DESSERT**

Belgian Chocolate Mousse

Berries & Fruit Coulis

New York Cheese Cake Topped with Fresh Fruit

- Warm Sticky Toffee Pudding With Crème Anglaise

Tiramisu

Key Lime Pie

Fresh Whipped Cream

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# 2017 PLATED DINNER MENU

Please Select Your Choice of one Salad, one Entrée and one Dessert  
All Tables are Served Artisan Bread, Focaccia & Butter

## **SELECT ONE SALAD...**

### **TOSSED GARDEN GREENS**

Mixed Green Salad in a with Shredded Carrots, Cucumbers and Cherry Tomatoes  
Well Aged Balsamic Vinaigrette

### **CLASSIC CAESAR**

Romaine Hearts, Bacon Bits, Parmesan Shavings and Herbed Croutons  
Creamy Caesar Dressing

### **CAPRESE SALAD** - (add \$2.00)

Sliced Roma Tomatoes, Bocconcini, Prosciutto and Parmigiano  
Served on Baby Arugula

## **SELECT ONE ENTREE...**

### **BONE IN ROAST CHICKEN** - \$29.95

¼ Chicken Slow Roasted in an Amaretto and Sundried Tomato Jus  
Seasonal Vegetables and Garlic Mashed Potatoes

### **BONELESS CHICKEN SUPREME** - \$32.75

8oz. Grilled Boneless Breast of Chicken with a Rosemary Jus  
Seasonal Vegetables and Roasted Potatoes

### **STEAK CHICKEN COMBO** - \$36.75

6oz. New York Striploin Pink Peppercorn Sauce &  
3oz. Chicken Skewer Lemon Oregano Sauce  
Seasonal Vegetables and Roasted Potatoes

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# 2017 HORS D'OEUVRES

\$6.49 per person, select any 4 from above  
Based on three pieces per person

## **COLD**

Smoked Salmon on Crostini  
Homemade Bruschetta with Goat Cheese  
Prosciutto wrapped Bocconcini  
California Rolls served with Wasabi, Soya & Pickled Ginger  
Mini Caprese Bites  
Greek Salad Bites  
Watermelon and Feta Skewer  
Montreal Smoked Meat

## **HOT**

Spring Rolls  
Spanakopita  
Mini Samosa  
Sweet Potato Fries  
Mini Homemade Burgers  
Pulled Pork Sliders with Coleslaw  
Chicken Satay  
Beef Satay  
Coconut Chicken Tenders  
Mini Fish & Chips  
French Fries with Aioli  
Mini Mac and Cheese Pies  
Chicken Pot Stickers  
Mini Corn Dogs  
Tempura Asparagus with Ginger Soy

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