



THE VUE
EVENT VENUE

CLUBHOUSE
EVENTSPACE

GOLF PACKAGE

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OPTION 1 (Small Group - up to 28 people)

Regular tee times with foursomes teeing off every 10 minutes

Last group would tee off 1hr after first group and finish course 1 hour after first group

Pricing starting at \$460 per foursome (rate will fluctuate depending on month/ availability)

OPTION 2 (Medium Group - up to 50 people)

Regular tee times with foursomes teeing off every 10 minutes

Last group would tee off 2hr after first group and finish course 2 hour after first group

Pricing starting at \$460 per foursome (rate will fluctuate depending on month/ availability)

OPTION 3 (Modified Shotgun - 60 to 70 people)

Start time must be 8:00am available Monday - Thursday

All foursomes start/end at same time on different holes

Pricing starting at \$560 per foursome (rate will fluctuate depending on month/ availability)

OPTION 4 (Shotgun - up to 144 people max) Premium Buyout

All foursomes start/end at same time on different holes

Mon - Tues \$15K / Wed - Thurs \$17k / Fri - Sat - Sun \$20k+

NOTES

All options include carts per foursome

LUNCH

Lunch Packages only available for shot gun tournaments
Minimum of 72 Golfers Required or \$800 Room Rental Charges Apply

BOXED LUNCH "TO GO" \$15.50*

Dine in Not Available- Served on Carts **No Minimum Required***

Choice of 2

- Shaved Turkey Breast & Swiss Smoked Ham & Cheddar
- Spicy Salami & Provolone
- Grilled Vegetable Wrap

*Served with Iceberg Lettuce & Mayo on a 6" Ciabatta Bun, Bag of Chips & Bottled Water
Add Whole Fruit \$1.50 per person*

PEBBLE BEACH - \$17.50

Hot Off the Grill-Ticket System

Choice of

- All Beef Burger
- Italian Sausage

*Served with Lettuce, Tomato, Pickles, Ketchup, Mustard, Relish, & Mayo, Bottled Water
Vegetarian Options Available Upon Request
Add Hot Peppers, Cheese, & Sauerkraut \$2.00*

SAWGRASS - \$30.25

BBQ Off the Grill-Ticket System

6oz New York Striploin OR 7oz Grilled Chicken Breast

*Served on a Ciabatta Bun Sauteed Mushrooms, Onions & Hot Peppers, French Fries & Coleslaw, Bottled Water
Add Pasta Salad & Caesar Salad \$3.00*

AUGUSTA - \$35.00

Lunch Buffet (Make it a Dinner for \$51.95)

- Southern Fried Chicken
- Baby Back Pork Ribs (BBQ OR Dry Cajun)
- Corn on the Cob
- Baked Beans
- Coleslaw
- Seasoned Potato Wedges
- Non-Alcoholic Drink Included

Add Pasta Salad & Caesar Salad \$3.00

THE OAK HILL - \$59.50

COCKTAIL STYLE

CIRCULATED HOR D'HOURLERS

Selection of 4 Hot & Cold Hor D'hourvers

DELUXE SALAD BAR

- Caesar Salad, Tomato & Cucumber Salad, Freshly Sliced Prosciutto, Assorted Salamis, Parmigiana Cheese, Grapes & Watermelon
Served with Assorted Dinner Rolls & Focaccia

PIZZA & PASTA BAR

- Chefs will create Gourmet Thin Crust Pizza's from our Wood Oven Style Pizza Bar Along with Fresh Pasta in a Variety of Sauces

Available Upgrades

*Drink tickets - \$8 per person
Open Bar (3 hours) - \$35 per person
Sweet Treats - \$6 per person
Fruit Platter - \$6 per person*

GOURMET SANDWICH STATION

- Shredded Beef Brisket, Oven Roasted Porchetta & Jerk Chicken
Served in a Fresh Tortilla Wrap OR Ciabatta Bun With all the Condiments to make the perfect Grab N Go Sandwich

*Food Stations Will Open Upon Arrival
High Top Tables & Patio Furniture Included
Microphone & Podium Will Be Provided*

In The Event Of Rain All Stations Will Be Moved Indoors

Only Available For Shot Gun Tournaments

72 Guests Required Or \$800 Room Rental Charges Apply

Prices Are Plus Hst 13% & Admin Fee 18%

DINNER BUFFET

PINEHURST - \$53.50

- Carved Oven Roasted Top Sirloin Au Jus (Chef Attended) Served With Mushroom Sauce & Horseradish
- Oven Roasted Chicken
- Seasonal Mixed Vegetables
- Penne In A Fresh Tomato And Basil Sauce
- Classic Caesar Salad OR Garden Salad
- Assorted Dinner Rolls
- Non Alcoholic Beverages Included

Available Upgrades

Bottle Of Wine Per Table - \$4 per person
Drink tickets - \$8 per person
Open Bar (3 hours) - \$35 per person
Sweet Treats - \$6 per person
Fruit Platter - \$6 per person

LA BELLA COLLINA - \$58.25

- Italian Herb Crusted Roast Beef Carving Station (Chef Attended)
- Chicken Milanese (Breaded Chicken Cutlets With Tomato Sauce)
- Grilled Italian Sausage & Roasted Peppers
- Cheese Tortellini In Rose Sauce
- Seasonal Mixed Vegetables
- Bocconini Caprese Salad
- Mixed Green Salad In An Aged Balsamic Vinaigrette
- Focaccia & Assorted Dinner Rolls
- Non Alcoholic Beverages Included

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ST. ANDREW'S - \$57.75

PLATED DINNER

APPETIZER

Choice of 1

- Classic Caesar Salad With Fresh Parmiggiano & Crutons
- Penne In Tomato & Basil Sauce
- Clubhouse Antipasto (Sliced Prosciutto, Salami, Grilled Vegetables, Bocconcini & Tomato)
- Tortellini In A Rose Sauce
- Mixed Green Salad With Fresh Roma Tomatoes, Sliced Cucumbers, Feta Cheese In A Light Balsamic Vinaigrette

DESSERT

Choice of 1

- Warm Stickey Toffee Pudding With Creme Anglais
- Home Made Cheesecake With Berry Topping
- Warm Apple Blossom With Caramel Drizzle

Menu Must Be Pre-Selected By Convener 10 Days Prior
72 Golfers Required Or \$800 Room Rental Charges Apply
Prices Are Plus Hst 13% & Admin Fee 18%

ENTREE

Choice of 1

All Entrees Served With Seasonal Vegetables & Mashed Potatoes

- 7oz Beef Short Rub Au Jus
- 9oz Supreme Breast Of Chicken With Chalet Sauce
- 8oz Salmon Filet With Lemon Oregano & Mango Salsa

Vegetarian/Vegan Options Available

- Served with Assorted Dinner Rolls
- Non Alcoholic Beverages Included
- Maximum 3 Hour Rental

Available Upgrades

10oz French Cut Veal Chop In A Mushroom Sauce - \$3.00 Per Person
10oz New York Striploin In A Cognac Sauce - \$4.00 Per Person
Bottle Of Wine Per Table - \$4 per person
Drink tickets - \$8 per person
Open Bar (3 hours) - \$35 per person
Sweet Treats - \$6 per person
Fruit Platter - \$6 per person

BREAKFAST ADD ONS

****BREAKFAST ONLY AVAILABLE FOR SHOT GUN TOURNAMENTS****

Minimum 72 Golfers or Room Rental Charges May Apply

THE ROYAL BREAKFAST - \$24.25

- Fresh Scrambled Eggs and Chives
- Bacon, Sausage and Home Fries
- Pancakes Served with Maple Syrup
- Fresh Sliced Fruit
- Freshly Brewed Coffee & Tea

Start Time 7:30AM - 1 Hour Maximum

Prices are Plus HST 13%

& Admin Fee 18%