



From Vows to Views:
An Unforgettable
Wedding Destination

YOUR PERFECT DAY BEGINS HERE

This stunning venue among acres of rolling hills offers a picturesque backdrop to the perfect wedding day. Intimate gathering? Extravagant gala? The Club offers unsurpassed elegance in a variety of spectacular indoor and outdoor settings to host a truly one-of-a-kind event.

Amenities include:

- + Customizable dance floor
- + En suite bridal room
- + DJ booth
- + 2 large bars
- + Custom VIP booth
- + Custom selfie wall
- + Outdoor wraparound deck with 180 degrees of panoramic views
- + Outdoor patios
- + Breakout rooms
- + Event planning services
- + Handicap accessible
- + 286 seating capacity
- + WiFi access
- + Ample parking



CELEBRATE IN STYLE

Our 19,000 square foot facility gracefully blends contemporary style with modern convenience. Touches of sophisticated elegance include dazzling crystal chandeliers, impressive porcelain foyers and floors, spacious wraparound deck, and striking panoramic views of romantic rolling hills.

EXQUISITE FOOD

Our talented culinary team are focused on creating high-quality cuisine for discerning guests. With over four decades of rich experience, they strive to craft custom dishes designed to leave lasting impressions on you and your guests.

VIEWS

Aptly named, THE VUE offers captivating scenic vistas from every vantage point. This spectacular backdrop adds a calming, romantic ambiance to your dream wedding.

FIRST WEDDING COLLECTION

- Butler Passed Hors d'Oeuvres
- Complimentary Champagne Toast
- Three Course Dinner Service
- Five Hours of Standard Open Bar Service
- Complimentary Cake Cutting
- Votive and Pillar Candles
- Floor Length Linens
- Bridal Suite
- Full-Service Coordination

Standard Open Bar Service
Bol's, New Amsterdam, Lunazul, Cruzan, Jim Beam, Dewer's, Selection of House Wines - Pinot Grigio, Chardonnay Cabernet, Merlot, Bud Light, Budweiser, Coors Lite, Miller Lite, Michelob Ultra, Assorted High Noon Seltzers`

Cocktail Hour

- Butler-Passed Hors d'Oeuvres
- Display of International and Domestic Cheeses, Vegetable Crudites and Crackers

HORS D'OEUVRES

KINDLY SELECT 5

- Braised Short Rib Crostinis**
Tender Braised Beef Short Ribs served on a toasted Crostini with Garlic Remoulade

Caprese Skewer
Ciliengine mozzarella, cherry tomatoes, tomato, basil, Balsamic Glaze

Veggie Spring Rolls
Tender sautéed vegetables wrapped in a Spring roll wrapper with dipping sauce

Maple Pork Belly Lollipop
Maple Glazed Pork Belly served on a skewer
- Sweet Chili Lime Chicken**
Chili & Lime seasoned & sautéed Chicken on a kabob skewer with dipping sauce

Bruschetta
Toasted Crostini topped with an Olive Tapenade

French Fry Cone
Shoestring French Fries misted with spiced Truffle Oil

Prosciutto
Wrapped Asparagus, Parma Prosciutto and tender baby Asparagus



FIRST

KINDLY SELECT 1

- THE VUE's Signature Salad**
Field greens, Grape Tomatoes, Cucumbers, Black Olives and glazed Pecans topped with Gorgonzola dressed in a Champagne Vinaigrette
- Wedge Salad**
Iceberg Wedge topped with Blue cheese dressing & vine ripened Tomatoes
- Arugula Salad**
Fresh Arugula and Fennel with shaved Parmesan Cheese, dressed in a Lemon Vinaigrette

INTERMEZZO

Seasonal Sorbet

MAIN

- Chicken Scallopini di Marsala**
French cut Chicken Breast served in an imported Marsala Wine and Mushroom sauce
- North Atlantic Salmon Genovese**
Fresh Atlantic Salmon seared and topped with our Homemade Pesto Sauce
- Roast Prime Rib of Beef**
A King Cut generous portion of Boneless Prime Rib Roast with Homemade au jus sauce
- Marinated Grilled Cauliflower Steak**
Cauliflower marinated in EVOO and seasonings, Char grilled and topped with a Balsamic Reduction
- \$150 Per Person. Please add 7.35% state tax & 20% service charge to all above pricing*

SECOND WEDDING COLLECTION

- Butler Passed Hors d'Oeuvres
- Complimentary Champagne Toast
- Three Course Dinner Service
- Five Hours of Premium Open Bar Service
- Complimentary Cake Cutting
- Votive and Pillar Candles
- Floor Length Linens
- Bridal Suite
- Full-Service Coordination

Premium Open Bar Service
Tito's, Ketel One, Gray Goose, Patron, Don Julio, Casamigos, Hendrick's, Bombay Sapphire, Bacardi, Captain Morgan, Maker's Mark, Knob Creek, Bulleit Rye, Johnnie Walker Black, Prosecco, Premium Wine Selection - Pinot Grigio, Chardonnay Cabernet, Merlot, Bud Light Budweiser, Coors Lite, Corona, Heineken, The VUE's Signature IPA, Miller Lite, Mich Ultra, Assorted High Noon Seltzers

Cocktail Hour
- Butler-Passed Hors d'Oeuvres
- Tuscan Table of Marinated Artichoke Hearts, Kalamata Olives, Grilled Eggplant, Marinated Mushrooms, Zucchini, Fire-Roasted Sweet Peppers, Yellow Squash, Grilled Portobello Mushrooms, Assorted Charcuterie, Imported & Domestic Cheeses, Bruschetta, Mozzarella with Basil & Olive Oil, Baguettes, Flatbread, Crackers and Focaccia

HORS D'OEUVRES

KINDLY SELECT 6

Littleneck Clams Casino
Fresh Baked Clams on the half shell topped with Bacon & Peppers

Mini Arborio Croquettes
Arborio Rice and Cheese rounds lightly breaded and baked

Smoked Salmon
on a cucumber Round topped with a creamy Dill sauce

Mini Lobster Rolls
Cold Lobster Salad on a mini brioche roll

Crab Stuffed Mushrooms
Crab meat and cream stuffed mushrooms topped with bread crumbs and cooked to perfection

Teriyaki Beef Satay
Thin sliced strips of Teriyaki marinated Beef served skewered

Prosciutto E Fichi
Goat Cheese and Fig wrapped in Prosciutto

Gazpacho Shooters
Tomato based soup with Garlic and assorted Vegetables, served chilled

FIRST

KINDLY SELECT 1

Wedge Salad
Iceberg Wedge topped with Blue cheese dressing, smoked Bacon & vine ripened tomatoes

Caesar Salad
Crispy Romaine, Endive & Radicchio lettuces and Parmesan cheese tossed with Focaccia croutons and our classic Caesar dressing

Caprese Salad
Heirloom tomatoes, freshly sliced and layered with Buffalo Mozzarella and fresh Basil topped with an aged Balsamic reduction

PASTA

KINDLY SELECT 1

Rigatoni Ala Vodka
Rigatoni Pasta served al Dente Style tossed in a Pancetta based creamy tomato vodka sauce and Parmesan cheese

Tortellini Carbonara
Cheese Tortellini tossed in a rich cream sauce topped with crispy Bacon, Prosciutto and Spring Peas

Manicotti ala Neapolitan
Homemade crepes filled with Ricotta & Mozzarella cheese served with a Marinara sauce garnished with a Bechamel Cheese sauce

MAIN

Chicken Florentine
French cut Chicken Breast sautéed with baby Spinach served in a Lemon Garlic Wine sauce

Blackened Tuna
Fresh caught blackened Tuna served upon a bed of Sautéed White Beans & Tuscan Greens

Filet Mignon
Center cut Filet Mignon delicately flame broiled and complemented with The VUE's homemade Bordelaise Sauce

Grilled Portobello Napoleon
Assortment of grilled vegetables layered with a Portobello Mushroom



\$180 Per Person. Please add 7.35% state tax & 20% service charge to all above pricing

THIRD WEDDING COLLECTION

- Butler Passed Hors d’Oeuvres
- Complimentary Champagne Toast
- Three Course Dinner Service
- Five Hours of Premium Open Bar Service
- Complimentary Cake Cutting
- Votive and Pillar Candles
- Floor Length Linens
- Bridal Suite
- Full-Service Coordination

Premium Open Bar Service
Tito’s, Ketel One, Gray Goose, Patron, Don Julio, Casamigos, Hendrick’s, Bombay Sapphire, Bacardi, Captain Morgan, Maker’s Mark, Knob Creek, Bulleit Rye, Johnnie Walker Black, Prosecco, Premium Wlne Selction - Pinot Grigio, Chardonnay Cabernet, Merlot, Bud Light Budweiser, Coors Lite, Corona, Heineken,The VUE’s Signature IPA, Miller Lite, Mich Ultra, Assorted High Noon Seltzers

Cocktail Hour
- Butler-Passed Hors d’Oeuvres
- Mediterranean Table of Grilled Eggplant, Peppers, Leeks, Zucchini, Fennel, Tomatoes, Portobello Mushrooms, House-made Hummus, Pita Chips, Baked Wheel of Brie

STATIONS

KINDLY SELECT 1

Shellfish Raw Bar
East Coast Oysters, Little Neck Clams, Gulf Shrimp, Scallop Ceviche, Lemon, Cocktail Sauce, Mignonette Sauce

Mac ´n Cheese Station (Select Two)
Duck Confit and Fontina, Crispy Chicken and Cheddar Marinated Grilled Vegetables, Mascarpone and Basil Crab, Shrimp, Leeks, Roasted Peppers, Gruyere

Japanese Sushi Station
A fine selection of hand rolled delicacies, Chef Attended or Artfully Displayed Platters

HORS D’OEUVRES

KINDLY SELECT 6

Bacon wrapped Scallops
Baked Sea Scallops wrapped in Glazed Smoked Maple Bacon

Blackened Fish Tacos
Seasoned fish served in a taco shell with slaw

Shrimp Cocktail Shooters
Jumbo Chilled Shrimp and Cocktail sauce

Beef Tartare
on a petite Potato Pancake

Lollipop Lamb Chops
New Zealand tender roasted Lamb with Balsamic Brown Sugar Glaze

Wagyu Sliders
Served with an Asian Spicy Aioli on a Brioche Bun

Peppered Ahi Tuna
on an Endive leaf with Pineapple relish

Raspberry Brie Pastry
Phyllo pastry filled with sweet Raspberry and Brie Cheese

FIRST

KINDLY SELECT 1

Caesar Salad
Crispy Romaine, Endive & Radicchio lettuces and Parmesan cheese tossed with Focaccia croutons and our classic Caesar dressing

Goat Cheese Salad
Romaine with fried goat cheese balls, dried cranberries, candied walnuts, Vinaigrette dressing

Burrata Salad
Rich burrata cheese with tomatoes, basil, olive oil, and a balsamic glaze

PASTA

KINDLY SELECT 1

Cavatelli Bolognese
Cavatelli Pasta made with Ricotta and tossed in a Homemade rich Meat Sauce with a touch of Bechamel sauce to top it off

Gnocchi di Rabes
Mini Potato Dumplings Sautéed with Broccoli di Rabes, Extra Virgin Olive Oil, Garlic and Italian seasonings

Lobster Ravioli
Generous Lobster filled ravioli complimented with a light Sherry Cream Sauce

MAIN

Chicken Chasseur
Flamed in Brandy with fresh cut shallots, garlic, tomatoes, mushrooms & artichoke hearts

Chilean Sea Bass
Pan seared Chilean Sea Bass topped with a White Wine Tomato Concasse sauce

Surf & Turf
A plated presentation of Petite Filet Mignon and Grilled Lobster Tail

Seasonal Harvest Vegetable Risotto
Arborio Rice with fresh seasonal grilled mixed Vegetables

\$220 Per Person. Please add 7.35% state tax & 20% service charge to all above pricing

ENHANCEMENTS

DESSERT

Flambe Station - 8 Bananas Foster or Cherry Jubilee flamed and served over decadent vanilla ice cream in a dramatic fiery display for your guests	Gelato Station - 8 Enjoy this creamy Frozen Italian Specialty offered in a variety of 4 flavors
Chocolate Lover’s Delight - 10 Chocolate Cake, Chocolate Chip cookies, Double Chocolate brownies, Chocolate Eclairs and Chocolate Ice Cream	Fresh Cannoli Station - 10 Traditional layers of Mascarpone Cheese and Espresso soaked lady fingers. And a Smooth & Creamy custard with a sugar topped flamed shell. Can’t choose...why not try both
Tiramisu & Crème Brulée Station - 8 Traditional layers of Mascarpone Cheese and Espresso soaked lady fingers. And a Smooth & Creamy custard with a sugar topped flamed shell. Can’t choose...Why not try both?	The VUE’s La Dolce Vita Sweet Station - 20 An impressive array of desserts beautifully displayed to create the ultimate finale to your event. Includes: Assortment of Cakes, Pastries, Fruits and Chocolate Cordials
*Other Dessert Options Available Upon Request	

LATE NIGHT STATION

American Backyard Cookout - 10 Choice of 2: Choice of Grilled Angus Beef, Crab Remoulade, Pulled Pork or Veggie Avocado Sliders or Hummels Hot Dogs accompanied by homestyle French fries and sweet potato fries.
Wing Bar - 8 Always a crowd pleaser... Chicken wings served with Buffalo, Teriyaki, and BBQ sauces. Served with all of your favorite dipping sauces.
New York Style Deli - 10 Sliced Corned Beef & Pastrami served with a variety of accompaniments to create your favorite Reuben Sandwich.

ON THE GO

2 SELECTIONS FOR \$10

Assorted Cookies & Milk, Hot Pretzel & Bottled Water, Assorted Bagels & Cream Cheese with Chocolate Milk, Churros, Coffee & Hot Chocolate.
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POLICIES

Reception Options Friday & Saturday Evenings 5 PM to 11 PM or 6 PM to Midnight Saturday Day / Night Reception *After Hours may be available	Minimum Guarantees Saturday Minimum 125 Adults Friday Minimum 125 Adults Sunday Minimum 125 Adults (Non Holiday) Maximum 280 Guests
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DEPOSIT

A \$1,000.00 deposit is due upon booking your wedding date. \$3,000 is due 6 months prior to the wedding date.	The final payment is due 15 days prior to your wedding date. Payment options include check, cash or credit card.
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GUARANTEES

The VUE requires the final guest count 15 days before your wedding date. (Please see minimum requirements above.) The contracted guaranteed guest count is not subject to reduction. Children ages 6 to 10 are half of the adult price, and those 5 and under are no charge. No food or alcohol is allowed to be brought onto or taken off the premises. The VUE shall supply and serve all food and alcohol.	No one under the age of 21 will be allowed to drink any alcoholic beverage. The VUE has a no shots policy. From time to time, we allow outside ethnic caterers to utilize our facility, provided they are licensed, insured, and approved by the management of The VUE. The patron is responsible for the conduct of their guests and any damages done to the premises. *Non Refundable
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All enhancements and add-on stations in this package may be purchased at the additional stated price per person. Please add 7.35% state tax & 20% service charge to all above pricing



THE VUE

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