

ROYAL ASHBURN

BANQUETS AND SOCIAL EVENTS

MAKE YOUR EVENT AN UNFORGETTABLE ONE
2017



GALA FUNCTIONS & BANQUETS | CORPORATE MEETINGS | GRADUATION
PARTIES | WEDDING & BABY SHOWERS | PRODUCT LAUNCHES | MILESTONES

THANK YOU FOR YOUR INTEREST IN ROYAL ASHBURN

We are delighted you are considering Royal Ashburn for your next event.

The Royal Ashburn Golf Club caters to all occasions, functions and events. We are your one stop venue with a full array of preferred vendors. Royal Ashburn can comfortably accommodate 10 to 250 guests within our indoor and outdoor spaces.

Our dedicated event team will personally manage your event from the first enquiry right through. Our flexible attitude and award-winning chefs allow us to accommodate all requests and provide your event with that innovative and unforgettable edge.

SOCIAL EVENT PACKAGES INCLUDES

Professional event coordinator
Uniformed staff
Emergency generators
Floor length white table linens
Choice of coloured overlays & napkins
Head table on risers with skirted cloths
Royal Doulton china & sparkling stemware
Microphone and podium

To arrange a tour, or for further information, please contact:

Carol Frisque
905-686-1121 ext 250
cfrisque@royalashburngolfclub.com



FACILITY

OUR ELEGANT

ROOMS

Compton Room

{seating capacity 240}

Completely devoted to entertaining, The **Compton Room** on the upper level features an adjacent sundeck, glassed-in terrace and walk-out patio all providing a spectacular view of the golf course.

Ashburn Room

{seating capacity 160}

The **Ashburn Room** has sweeping banks of French doors that lead you to the solarium, where the large fireplace and the view from the windows overlooking your private outdoor terrace making this room the perfect place to host your pre-dinner reception.

Butler's Pub & Grill

{seating capacity 60}

Excellent for entertaining **Butler's Pub & Grill** is an ideal location for your next Social Event. With private seating available for up to 80 guests, let our Events team assist you with planning your next corporate function, birthday party, anniversary dinner, shower or milestone celebration.

THE GOLF

COURSE

Championship Golf Course

Royal Ashburn is a championship golf course well known for its undulating terrain, tree lined fairways, large greens and exceptional conditioning. Designed for player's of all abilities, Royal Ashburn offers five sets of tee's and can be enjoyed from 4,783 yards to over 7,100.

Opened in 1962, Royal Ashburn has constantly taken steps to enhance the design and playing characteristics of the course and has matured into one of Canada's top 50 ranked golf courses.



BREAKFAST

LIGHT BREAKFAST

9

assorted large muffins, whole fresh fruit: bananas, apples & oranges and brewed coffee and selection of teas

CONTINENTAL BREAKFAST BUFFET

13

assorted muffins, croissants, fresh scones, fruit cocktail, lemon or cucumber ice water, selection of fruit juices and brewed coffee and selection of teas

BREAKFAST BUFFET

23

assorted pastries (*croissants, scones, danish, turnovers & muffins*), fruit cocktail, whipped butter and breakfast preserves, herb scrambled eggs, sausage links, strip bacon, seasoned breakfast potatoes

HEARTY BREAKFAST BUFFET

26

assorted pastries (*croissants, scones, danish, turnovers & muffins*), fresh fruit platter, whipped butter and breakfast preserves, herb scrambled eggs, sausage links, strip bacon, peameal bacon, pancakes & syrup, seasoned breakfast potatoes

ENHANCEMENTS

selection of assorted individual yogurts	\$3pp
choice of cereal	\$3pp
fresh fruit tray	\$4pp
oatmeal (<i>syrup, milk, brown sugar</i>)	\$3pp
top oatmeal with fresh berries	\$1pp
mimosas	\$7pp
assorted baked cookies	\$12pp
assorted pastry tray	\$16pp
assorted large muffins	\$18pp

BREAK TIME

coffee & assorted teas	\$2.25pp
mini sweet tray	\$3pp
sandwich tray	\$8pp
fresh vegetables & dip	\$3pp

PLATED BREAKFAST

19

(SMALL GROUPS)

Include private room, dedicated server, use of AV equipment

full service breakfast including scrambled eggs, sausage, bacon (strip or peameal), seasoned breakfast potatoes and choice of toast with assorted breakfast preserves. assorted fruit juices, coffee and selection of teas and cucumber or lemon water

(If a private space is not required regular breakfast menu pricing applies and we can reserve a quiet space in Butler's Restaurant)

LUNCH BUFFET

Lunch is available between 11am - 4pm

Our lunch buffet includes assorted warm rolls, one homemade soup, one salad, one entree, one dessert and tea & coffee
(all dietary restrictions will be accommodated)

THE WORKING LUNCH 29

(assorted loaves, croissants, wraps & buns)
black forest ham and swiss
smoked turkey breast with cranberry mayonnaise
chicken salad with cranberry & celery
creamy egg salad with chives
roast beef & cheddar with horseradish aioli
tuna salad with celery & onion

ARTISAN PIZZA {SELECT THREE} 29

forest mushroom, goat cheese & caramelized onion
capresse (bococcini, tomato, pesto, balsamic toppings)
prosciutto & pear
bruschetta with feta
chicken alfredo
traditional pepperoni & cheese

FAJITAS - BUILD YOUR OWN 34

grilled chicken fajita with sautéed onion & bell peppers
steak fajita with sautéed onion & bell peppers
shredded lettuce
diced tomato
jalapeno
shredded cheese
sour cream
assorted soft tortillas

MEDITERRANEAN 34

spinach & ricotta cannelloni with tomato cream sauce
pork souvlaki
seasoned grilled chicken breast
rice pilaf
tzatziki



LUNCH ENTREE

Lunch is available between 11am - 4pm

**Our three (3) course lunch includes
assorted warm rolls, one homemade soup or salad, one entree, one dessert and tea & coffee
(all dietary restrictions will be accommodated)**

CHICKEN SUPREME 30

pan seared, oven roasted chicken supreme with a herbed pan jus

CHICKEN SCALLOPINI 30

seasoned chicken breast with a mushroom cream sauce

PETITE FILET 30

oven roasted tender beef medallions with a peppercorn, or mushroom cream sauce

JAMBALAYA 30

skillet seared Italian sausage and chicken in a zesty tomato sauce with rice

SHRIMP PENNE 30

tiger shrimp, spinach & sundried tomato in a creamy pesto sauce

THREE CHEESE RAVIOLI 30

in a rich zesty tomato sauce baked with mozzarella (*vegetarian*)

STUFFED PEPPER 30

seasoned rice and fresh vegetable stuffed in a red pepper and finished with tomato sauce.
(*gluten free & vegan*)



**ACCOMPANIMENTS
{SELECT ONE (1) SIDE}**

- rosemary roasted mini red potato
- garlic mashed potato
- traditional mashed potato
- rice Pilaf
- jasmine scented rice
- potato dauphinoise (add \$2 pp)
- twice baked potato (add \$2 pp)
- mushroom risotto (add \$2 pp)

{SELECT ONE (1) VEGETABLE}

- heirloom carrots
- grilled vegetable (red onion, zucchini, red & green pepper)
- sweet baby carrots & green beans
- mixed vegetable (carrots, cauliflower & broccoli)
- asparagus (add \$2 pp)



DINNER ENTREE

Dinner is available between 4pm - 9pm

**Our three (3) course dinner includes
assorted warm rolls, one homemade soup or salad, one entree, one dessert and tea & coffee
(all dietary restrictions will be accommodated)**

CHICKEN SUPREME 34

pan seared until golden and finished in the oven.
served with herbed chardonnay pan sauce

CHICKEN SUPREME 35

stuffed with sundried tomato, spinach & goat cheese

ROAST STRIP LOIN & CHICKEN 39

thinly sliced certified angus beef striploin
with a red wine au jus and seasoned panko
crusted chicken breast with a chardonnay sauce

FILET OF SALMON 39

oven baked Atlantic salmon filet seasoned
with salt & pepper then oven baked with a sprig
of dill and finished with a tarragon lemon sauce

ENGLISH ROAST BEEF 39

thinly sliced, slow roast beef dinner

PRIME RIB OF BEEF 43

triple A beef aged a minimum 28 days seasoned with
sea salt and cracked black pepper then slow roasted and
served with a red wine demi and yorkshire pudding

CERTIFIED STRIPLOIN 43

10oz certified black angus striploin aged a
minimum 28 days grilled medium

MIXED GRILL 39

tender medallion of beef, chicken and shrimp
marinated and grilled then drizzled with garlic butter

STUFFED PORK LOIN 35

slow roasted pork loin with a traditional
bread stuffing, brown pan gravy and apple chutney

THREE CHEESE RAVIOLI 34

in a rich zesty tomato sauce baked
with mozzarella

STUFFED PEPPER 34

seasoned rice and fresh vegetables stuffed
in a red pepper and finished with tomato sauce
(Gluten Free & Vegan)

ACCOMPANIMENTS {SELECT ONE (1) SIDE}

rosemary roasted mini red potato
garlic mashed potato
traditional mashed potato
rice pilaf
jasmine scented rice
potato dauphinoise (add \$2 pp)
twice baked potato (add \$2 pp)
mushroom risotto (add \$2 pp)

{SELECT ONE (1) VEGETABLE}

heirloom carrots
grilled vegetable (red onion, zucchini, red & green pepper)
sweet baby carrots & green beans
mixed vegetable (carrots, cauliflower & broccoli)
asparagus (Add \$2 pp)



SOUPS

{SELECT ONE (1) SOUP}

CREAM OF VEGETABLE

fresh vegetables seasoned with garlic and garden grown herbs

BROCCOLI AND CHEDDAR

pureed broccoli florets topped with shredded cheddar cheese

CARROT GINGER

sweet carrots accented with fresh ginger

MINISTRONE

fresh vegetables, beans, pasta in a light tomato broth seasoned with herbs from our on site garden

BEEF BARLEY

pearl barley and tender beef simmered in house made stock with garden vegetables

SUN-DRIED TOMATO BASIL

a fresh puree of tomatoes seasoned with garden grown basil

SALADS

{SELECT ONE (1) SALAD}

**top your salad with sauteed shrimp, or rolled smoked salmon \$5 pp.*

SUMMER GARDEN

fresh summer garden salad with cucumber, tomato, red & green pepper and grated carrot. served with choice of salad dressing (*ranch, balsamic, italian, avocado, grapefruit, french*)

TRADITIONAL CAESAR

crisp romaine lettuce with creamy caesar dressing, double smoked bacon, garlic croutons & shaved asiago and parmesan cheese

KALE SALAD

kale & radicchio with roasted pumpkin seeds, red onion and cherry tomatoes served with balsamic dressing

QUINOA SALAD

quinoa salad with feta, cucumber, cherry tomatoes and cilantro

DESSERTS

{SELECT ONE (1) DESSERT}

STICKY TOFFEE PUDDING

made in-house and served warm with caramel sauce and vanilla ice cream

MOLTEN CHOCOLATE LAVA CAKE

warm chocolate cake filled with a molten chocolate lava explosion and vanilla ice cream

NY CHEESECAKE

rich cheesecake topped with your choice of fruit topping and whipped cream. (strawberry, raspberry, or blueberry)

LEMON MOUSSE

refreshing lemon mousse with a chocolate wafer and fresh strawberry

SHEET CAKE

vanilla cake with whipped cream and icing

UPGRADE YOUR DESSERT (ADD \$3.5PP)

TAFFY APPLE CHEESECAKE

NY cheesecake spiced with cinnamon and brown sugar and topped with caramel

FOUR LAYER CHOCOLATE CAKE

four layers of decadent chocolate cake separated by layers of chocolate fudge and finished with a dark chocolate glaze

RED VELVET CAKE

three layers of red velvet topped with a silky cream cheese icing and finished with white and dark chocolate shavings and white chocolate drizzle



DINNER BUFFET

Dinner buffet is available between 4pm - 9pm

Our buffets include tea & coffee (All dietary restrictions will be accommodated)

DINNER

40

**Buffets include sauteed seasonal vegetables*

SALAD {select two}

SIDE {select one}

PASTA {select one}

MAIN {select one}

DESSERT {select one}

ROYAL

52

**Buffets include sauteed seasonal vegetables*

SALAD {select two}

SIDE {select two}

PASTA {select two}

MAIN {select two}

DESSERT {select two}

MENU

SALAD

SUMMER GARDEN

fresh summer garden salad with cucumber, tomato, red & green pepper and grated carrot. served with choice of salad dressing (*ranch, balsamic, italian, avocado, grapefruit, french*)

TRADITIONAL CAESAR

crisp romaine lettuce with creamy caesar dressing, double smoked bacon, garlic croutons & shaved asiago and parmesan cheese

KALE SALAD

kale & radicchio with roasted pumpkin seeds, red onion and cherry tomatoes served with balsamic dressing

QUINOA SALAD

quinoa salad with feta, cucumber, cherry tomatoes and cilantro

CURRIED CHICK PEA SALAD

seasoned chick peas with finely diced red onion and red & green peppers

SIDE

rosemary roasted red potatoes

fried rice with vegetable

plain or garlic mashed potatoes

seasoned oven roasted potato wedges

creamy dill potato salad

black bean salad

PASTA

PENNE PASTA

with italian sausage, roasted red pepper and onion in tomato sauce

PENNE PASTA

with smoked bacon & chives in an alfredo sauce

MACARONI

3 cheese blend

FRIED RICE

with vegetables & shrimp

MAIN

oven roasted jerk or BBQ Chicken

stuffed roast pork loin with a herbed cream sauce

carved hip of beef with mushroom gravy

smoked ham with a pineapple & maple glaze

panko breaded chicken breast with chardonnay sauce

mediterranean haddock with cherry tomato, olives and red onion

add a second entrée \$6 pp

add a prime rib carvery \$9 pp

DESSERT

assorted cookies, brownies & squares

warm seasonal fruit crumble





BAR OPTIONS

A bartender fee of \$100 (*+hst & service fee*) is applicable on all bar services

CASH / CONSUMPTION BAR

Drinks are sold by the glass and paid for individually

CONSUMPTION BAR

Settle a bill at the end of the night that covers all beverages consumed

5 HOUR HOST BAR

\$35 PP

Bar service is offered to guests at an event throughout the set time period

UNLIMITED SOFT DRINKS

\$5 PP

All guests will be able to order unlimited soft drinks throughout your event




ROYAL ASHBURN

BANQUETS AND SOCIAL EVENTS

 lets
start
planning

 995 Myrtle Road West,
Whitby, Ontario
L0B 1A0

 905-686-1121
ext. 250

 cfrisque@royalashburngolfclub.com