

ROYAL ASHBURN

# MINI TOURNAMENTS & GROUP BOOKINGS

GOLF EVENTS FOR 12 - 56 GOLFERS  
**2017**



# THANK YOU FOR YOUR INTEREST IN ROYAL ASHBURN

Royal Ashburn is a championship golf course well known for its undulating terrain, tree lined fairways, large greens and exceptional conditioning. Designed for players of all abilities, Royal Ashburn offers five sets of tee's and can be enjoyed from 4,750 yards to over 7,100.

Events at Royal Ashburn is what we do best hosting many corporate, charitable and even the occasional professional event, 3 Let our professional team customize a Full-service package including golf, power cart and award winning food & beverage options prepared by our Executive Chef and culinary team.

## **GOLF EVENTS FOR 12 - 56 GOLFERS**

**Leagues • Team Building • Sports Teams • Office Events  
Charity Events • Restaurant & Bar Events**

## **GOLF EVENT PACKAGES INCLUDES**

A member of our Professional staff will be assigned to your event and will be available to assist you from the time of booking through to the completion of your event. All packages include the following:

- Valet bag drop service
- Registration Space
- On course contests available including closest to pin and long drive
- On-course beverage carts
- Custom scoring and scorecards
- Customizable Menu Selections
- Locker & Shower Facilities
- Reservations in Butler's Pub & Grill (If Required)

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

**Scott Paterson**

**905-220-2153**

**[scottpaterson@royalashburngolfclub.com](mailto:scottpaterson@royalashburngolfclub.com)**



# GOLF RATES

**Includes golf and cart**

**MONDAY - THURSDAY**

**\$79**

**FRIDAY - SUNDAY**

**\$84**

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# BIRDIE PACKAGE

**Includes golf, cart and a meal**

*Prices quoted below are mid-season rates and applicable from June 1st – September 30th.  
For Shoulder season rates prior to June 1st or After September 30th please deduct \$10*

**MONDAY – THURSDAY**

**\$89**

**FRIDAY – SUNDAY & HOLIDAYS**

**\$94**

**9 HOLE EVENTS AFTER 3:00 PM**

**\$59**

**Menu Choices are single plate meals and are available any time of day.  
(Menu's are customizable and all dietary restrictions will be accommodated)**

## **ROYAL BURGER**

house made 6oz certified angus beef burger with side caesar salad and hand cut french fries. (all burgers dressed with lettuce, tomato, onion & pickle)

## **SCOTTISH FISH & CHIPS**

pub style hand battered haddock with hand cut-fries, coleslaw and house made tartar sauce

## **CHICKEN PARMESAN**

tender chicken breast dusted with our own blend of herbs and spices, smothered in rich tomato sauce and melted mozzarella. served over linguine with garlic toast

## **JAMBALAYA**

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

## **THREE CHEESE RAVIOLI**

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

# EAGLE PACKAGE

**Includes golf, cart and two course meal**

*Prices quoted below are mid-season rates and applicable from June 1st – September 30th.  
For Shoulder season rates prior to June 1st or After September 30th please deduct \$10*

<b>MONDAY – THURSDAY</b>	<b>\$99</b>
<b>FRIDAY – SUNDAY &amp; HOLIDAYS</b>	<b>\$104</b>
<b>9 HOLE EVENTS AFTER 3:00 PM</b>	<b>\$69</b>

**Menu choices available after 4 pm.  
Ideal for bookings when the last tee time is 12 pm or later.  
(Menu's are customizable and all dietary restrictions will be accommodated)**

## **STARTERS** {SELECT ONE}

*Substitute salad for soup at no additional charge*

### **GARDEN SALAD**

tower of heritage greens wrapped in a cucumber ribbon with assorted fresh vegetables. served with house dressing

### **TRADITIONAL CAESAR**

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

### **SOUP OF THE DAY**

all soups are homemade

## **ENTREES** {SELECT ONE}

### **PRIME RIB OF BEEF**

our specialty! slow roasted and served with yorkshire pudding and rich beef gravy served with potato of the day and fresh seasonal vegetables

### **BLACK ANGUS NEW YORK STRIPLOIN**

certified Black Angus Beef aged a minimum 28 days served with baked potato and fresh seasonal vegetables

### **CHICKEN SUPREME**

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

### **CHICKEN & RIBS**

1/3 rack of fall of the bone baby back ribs with a 5oz chicken supreme. both caramelized on the grill with our own sweet & spicy barbeque sauce and a hint of smoke. served with hand cut fries and coleslaw

### **ATLANTIC SALMON**

oven baked filet seasoned with salt & pepper then oven baked and finished with a tarragon lemon sauce



# SUMMER SIZZLER'S

**Includes golf, cart and buffet**

Minimum of 24 golfers

*Prices quoted below are mid season rates from June 1st – September 30th.*

*For Shoulder season rates prior to June 1st or After September 30th please deduct \$10*

## **BUFFET #1**

**Served on the Tartan Terrace and prepared by one of our Chef's.**

***(Butler's Pub & Grill in case of inclement weather)***

**All buffet options include the accompaniments listed below.**

<b>MONDAY – THURSDAY</b>	<b>\$99</b>
<b>FRIDAY – SUNDAY &amp; HOLIDAYS</b>	<b>\$104</b>
<b>9 HOLE EVENTS AFTER 3:00 PM</b>	<b>\$69</b>

## **THE CLASSIC BBQ**

Homemade 6 oz Certified Black Angus burgers & smoked gourmet sausages

## **BUFFET ACCOMPANIMENTS**

Mediterranean Pasta Salad

German Potato Salad

Garden Salad with dressing

Freshly baked cookies for dessert

Tea & Coffee

## **BUFFET #2**

**Served on the Tartan Terrace and prepared by one of our Chef's.**

***(Butler's Pub & Grill in case of inclement weather)***

**All buffet options include the accompaniments listed below.**

<b>MONDAY – THURSDAY</b>	<b>\$109</b>
<b>FRIDAY – SUNDAY &amp; HOLIDAYS</b>	<b>\$119</b>
<b>9 HOLE EVENTS AFTER 3:00 PM</b>	<b>\$79</b>

## **CHICKEN & RIBS**

1/3 rack of fall off the bone baby back ribs with a 5oz chicken breast both caramelized on the grill with our own sweet & spicy sauce

## **BLACK ANGUS STRIPLOIN**

8 oz. certified black angus striploin aged a minimum of 28 days.

## **BUFFET ACCOMPANIMENTS**

Mediterranean Pasta Salad

German Potato Salad

Garden Salad with dressing

Freshly baked cookies for dessert

Tea & Coffee



# ADDITIONAL FOOD & BEVERAGE

## DESSERT {SELECT ONE}

**Dessert, tea & coffee to any of the above packages**  
**\$7.5 per person**

### 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

# ADDITIONAL SERVICES

## GOLF INSTRUCTION

Available through the RA Golf Academy. Let Dave Castellon, Director of Instruction and PGA of Canada Member customize an instructional clinic prior to teeing off. Full swing and short game instructional programs available. Prices vary on number of participants. Please contact for a quote.

## GIFTING & PRIZES

Available through the Proshop. Fully stocked with apparel and equipment from the top brands in golf we can assist with gifting and prizing well below retail pricing.

## GOLF RANGE

Get warmed up before your game. Add range to any of the packages for an additional \$10.00 per person.

# CONTACT US

lets  
start  
planning



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905-220-2153



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With over 50 years experience hosting corporate and charitable golf events; we know how to make a tournament successful – outstanding service, superb facilities and exceptional cuisine.