

ROYAL ASHBURN

TOURNAMENTS AND GOLF EVENTS

MAKE YOUR EVENT AN UNFORGETTABLE ONE

2017



THANK YOU FOR YOUR INTEREST IN ROYAL ASHBURN

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

The Royal Ashburn Golf Club caters for 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 function team will personally manage your golf event from the first enquiry right through. Our flexible attitude and award-winning chefs allow us to accommodate all requests and provide your golf event with that innovative and unforgettable edge.

GOLF EVENT PACKAGES INCLUDES

Preferred pricing offered to all tournament groups (see enclosed)

- Professional event coordinator
- Uniformed staff
- Floor length white table linens
- Choice of coloured overlays & napkins
- Prize table on risers with skirted cloths
- Royal Doulton china & sparkling stemware
- Emergency Generators
- Microphone, podium and AV screens
- Men's & Ladies Locker rooms
- Menu prices include 15% gratuity

To arrange a tour or for further information please contact:

Scott Paterson
905-220-2153
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FACILITY

THE ROYAL 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.

Opening 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.

OUR ELEGANT ROOMS

Compton Room

{holds up to 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

{holds up to 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 makes this room the perfect place to host your pre-dinner reception.

ADDITIONAL FEATURES

Men's & Ladies Locker Rooms

Royal Ashburn has both Mens and Ladies locker rooms. Offering shower facilities, fresh towels, toiletries, lockers, and bathrooms.

Practice Facilities

Our 350 yard Practice Range offers expansive natural grass tee decks and putting green cater to all types of golfers from beginner to the professional.

Butler's Pub & Grill

Excellent for entertaining and allows private seating for small gatherings. Our executive Chef and culinary team prepare menu items fresh in house using only the finest ingredients.

TOURNAMENT FORMATS

SHOTGUN START

A shotgun start allows all golfers in the tournament to start and finish play at the same time as participants will be spread throughout the 18 holes of the golf course. The golf course will be booked exclusively for your event for either a morning or afternoon start.

Golfers: Ideal for tournament of 120 + golfers

Typical Start Time: 7:30 am or 1:00 pm (*Alternate start times may be available at a premium*)

Additional: Half day course closure. *Food purchase is required*

A MODIFIED SHOTGUN

Similar to a shotgun start as all golfers will begin and end play at the same time. The major difference is the golf course will have additional public and member play surrounding the event and golfers must maintain a pace of play of 4.5 hours.

Golfers: Ideal for tournament with 60 – 119 Golfers

Typical Start Time: *Start times will vary depending on number of players.

FIRST TEE START

A first tee start sees golfers teeing off in foursomes one after another. Our tee times are set in 8 and 9 minute intervals and we are able to tee off 28 golfers per hour. This format is great for smaller groups of golfers and allows time for golfers to gather both before and after their round and socialize with one another. With a beautiful gazebo located behind the 18th green golfers are able to cheer each other on as each group finishes their round.

Golfers: Ideal for tournaments up to 60 golfers

Typical Start Time: The added benefit of a first tee start is you can choose when to tee off

Additional: Range is not included with first tee starts but may be added for an additional \$5pp

NINE HOLE EVENT

Becoming more common and popular in our fast paced society, 9 hole tournaments allow for an enjoyable time on the golf course in half the time

Golfers: Ideal for tournaments up to 72 golfers

Typical Start Time: 3pm or later, but additional options may be available

GOLF RATES

MONDAY - THURSDAY

Golf, cart & range \$79

FRIDAY - SUNDAY

Golf, cart & range \$84

PRICING INCLUDES:

- Private registration area
- Personalized cart signs
- Personalized score cards
- Use of driving range prior to tee off
(excluding first tee start)
- Valet bag drop
- Signage placement
- On course activities
- Tournament gifting. From apparel to electronics, we can assist you with all gifting and swag at discounted pricing
- Foursome with cart donated to your event *(to be used at a later time)*



LUNCH ENTREE

Lunch is available between 11am - 4pm

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

CHICKEN SUPREME

29

pan seared, oven roasted chicken supreme
served with herbed chardonnay pan sauce

OR

stuffed with sundried tomato,
spinach & goat cheese

PETITE FILET

34

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

MIXED GRILL

31

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

STUFFED PORK LOIN

26

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

THREE CHEESE RAVIOLI

28

in a rich zesty tomato sauce baked
with mozzarella

STUFFED PEPPER

28

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

MEDITERRANEAN

28

grilled chicken with rice

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 11am - 4pm

**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 31

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

CHICKEN SUPREME 31

stuffed with sundried tomato, spinach & goat cheese

MIXED GRILL 31

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

STUFFED PORK LOIN 26

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

PETITE FILET 34

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

ENGLISH ROAST BEEF 35

thinly sliced, slow roasted prime rib of beef with mushroom
gravy

ROAST STRIP LOIN & CHICKEN 37

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 38

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

PRIME RIB OF BEEF 42

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

ANGUS STRIPLOIN 42

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

THREE CHEESE RAVIOLI 28

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

STUFFED PEPPER 28

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)



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 got \$5 pp.*

SUMMER GARDEN

fresh summer garden salad with cucumber, tomato, red & green pepper and grated carrot. served with choose 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

BABY SPINACH

garnished with red onion, button mushrooms & parmesan topped with raspberries and a raspberry vinaigrette

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

48

**Buffets include sauteed seasonal vegetables*

SALAD {select two}

SIDE {select one}

PASTA {select one}

MAIN {select one}

DESSERT {select one}

ROYAL

59

**Buffets include sauteed seasonal vegetables*

SALAD {select three}

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



BREAKFAST

- | | |
|---|--------------|
| REGISTRATION | 5 |
| fresh coffee, assorted teas and a selection of freshly baked muffins | |
| GRAB & GO | 11.5 |
| prior to tee off enjoy a ham, egg and cheese bagel, fresh whole fruit, assorted muffins, tea, coffee and fruit juice | |
| HOT BREAKFAST | 14 |
| scrambled eggs, sausage, seasoned breakfast potatoes, fruit cocktail, coffee, assorted teas and fruit juice | |
| BREAKFAST BUFFET | 26.5 |
| assorted pastries (<i>croissants, scones, danish, turnovers & muffins</i>), fruit cocktail, whipped butter and breakfast preserves, herb scrambled eggs, sausage links, strip bacon, seasoned breakfast potatoes | |
| HEARTY BUFFET | 30 |
| assorted pastries (<i>croissants, scones, danish, turnovers & muffins</i>), fresh fruit platter, whipped butter and breakfast preserves, herb scrambled eggs, sausage links, strip bacon, peameal bacon, pancakes & syrup , seasoned breakfast potatoes | |
| ENHANCEMENTS | |
| assorted individual yogurts | \$3.5/pp |
| choice of cereal | \$3.5/pp |
| fresh fruit tray | \$5/pp |
| fresh vegetables & dip | \$3.5/pp |
| assorted baked cookies | \$14/dozen |
| assorted pastry tray | \$18.5/dozen |
| assorted large muffins | \$21/dozen |
| mini sweet tray | \$3.5/pp |
| sandwich tray | \$9.5/pp |
| mimosa's | \$8/pp |
| coffee & assorted teas | \$2.5/pp |

AT THE TURN

- | | |
|---|-------------|
| BBQ LUNCH | 11 |
| choice of hot dog, hamburger, or Italian pork sausage with assorted fresh toppings and condiments and choice of non-alcoholic beverage (<i>vegetarian burgers available by request</i>) | |
| MONTREAL SMOKED MEAT | 12.5 |
| shaved smoked meat on a fresh kaiser with caramelized onions and fresh toppings & condiments with choice of non-alcoholic beverage | |
| BOXED LUNCH | 17 |
| ½ a roast beef sandwich with cheddar and ½ a ham sandwich with swiss cheese on a fresh baked Kaiser with chocolate chip cookies, fresh whole fruit and a bottle of water | |
| (substitute and alcoholic beverage \$4/pp) | |



CONTACT US

lets
start
planning



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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.