

ROYAL ASHBURN

# Weddings

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OUR MOST POPULAR PACKAGES  
2017



# Congratulations

We are delighted you are considering Royal Ashburn for your wedding!

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. We help assist in **engagement parties, bridal showers, the big wedding day, ceremonies, and rehearsal dinners**. Royal Ashburn can comfortably accommodate 10 to 240 guests within our indoor and outdoor spaces.

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

## WEDDING PACKAGES *Includes*

Professional wedding 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  
Cake, gift and receiving table  
Microphone and podium  
Skirted service tables  
Bridal gardens for photography  
Private bridal room for changing  
Cake cutting service

### ROYAL ASHBURN GOLF CLUB ALSO OFFERS

Customized Menus  
Cash Bar Packages  
Winter Wedding Pricing

For further information, please contact:

Carol Frisque  
905-686-1121 ext 250  
[weddings@royalashburngolfclub.com](mailto:weddings@royalashburngolfclub.com)



# Facility

OUR ELEGANT

## Rooms

Newly renovated 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 providing spectacular views 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 overlooking your private outdoor terrace. Makes this room the perfect place to host your pre-dinner reception.

OUTDOOR

## Ceremony

\$895 plus hst

### Woodland Garden

{holds up to 220}

Enter this beautiful ceremony area through our professionally designed archway. Follow the winding path down to your husband-to-be and be married by our chapel-like gazebo nestled in a grove of trees.

### Cedars Garden

{holds up to 180}

The unique atmosphere of privacy and exclusivity is the perfect setting for the exchange of vows. Cedars Garden is surrounded by the beauty of nature offering a wonderful feeling of romance.

INDOOR

## Ceremony

\$895 plus hst

### Compton Terrace

{holds up to 180}

Adjacent to The **Compton Room**, our glassed-in terrace and sun deck have hosted many intimate wedding ceremonies. The brilliant surroundings offer you a breathtaking view of the lush golf course and landscaped gardens.

### Ashburn Sunroom

{holds up to 150}

The solarium adjacent to The **Ashburn Room** can also house wedding ceremonies. Perfect for winter weddings when the fireplace is on and the snow glistens outside.

ALL INCLUSIVE

# Packages

## PREMIERE PACKAGE

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**\$125 pp - Saturday**  
**\$113 pp - Friday & Sunday**

Pre reception non-alcoholic punch and champagne punch  
Three (3) course gourmet plated dinner  
Poured wine with dinner  
Poured champagne for toasting  
Five (5) hours of host bar  
Late night tea & coffee  
Chair covers  
**All taxes and service fees included**

## GRAND PACKAGE

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**\$138 pp - Saturday**  
**\$125 pp - Friday & Sunday**

Pre reception non-alcoholic punch and champagne punch  
Pre reception hors d'oeuvres (*choice of any 4 items*)  
Four (4) course gourmet plated dinner  
Poured wine with dinner  
Poured champagne for toasting  
Tempting late night table (*choice of any 3 items*)  
Five (5) hours of host bar  
Late night tea & coffee  
Chair covers  
**All taxes and service fees included**



## THE ROYAL PACKAGE

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**\$160 per person - Saturday**  
**\$145 per person - Friday & Sunday**

Pre reception non-alcoholic fruit punch and champagne punch  
Pre reception hors d'oeuvres (*choice of any 4 items*)  
Shrimp platter  
Five (5) course gourmet plated dinner (*See Royal Menu*)  
Sorbet  
Poured wine with dinner  
Poured champagne for toasting  
Liqueur service (*after dinner*)  
Tempting late night table (*choice of any 3 items*)  
Six (6) hour of host bar  
Late night tea & coffee  
Chair covers  
**All taxes and service fees included**



## SPECIAL *Packages*

### CHILDREN

{2-11 Years Old}

**\$48 pp**

Includes same starters and dessert as adult menu without alcohol

{Select One (1) Entree}

- Chicken Fingers
- Mac and Cheese
- Hot Dog & Fries
- Hamburger & Fries

**All taxes and service fees included**

### YOUTH

{12-18 Years Old}

**\$95 pp**

Pricing includes the same meal selection as adult menu without alcohol

**All taxes and service fees included**

### VENDORS

{Photographers etc.}

**\$95 pp**

Pricing includes the same meal selection without alcohol

**All taxes and service fees included**

# FIRST COURSE

# Menu

Premiere Package select one soup or salad  
Grand & Royal select one soup and salad

## SOUPS

### **SUN-DRIED TOMATO BASIL**

a fresh puree of tomatoes seasoned with garden grown basil

### **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

*\*Pasta is available upon request in substitute of the soup. Contact our wedding coordinator for more details. 905-686-1121*

## SALADS

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

### **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

### **BABY SPINACH**

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

### **KALE SALAD**

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

### **MEDITERRANEAN SALAD**

grilled vegetable tower with crumbled goat cheese and balsamic over heritage greens

### **GREEK SALAD**

crisp lettuce tossed with green and red peppers, tomato, cucumber and red onion topped with kalamata olives and feta cheese

### **ANTIPASTO**

grilled eggplant, roasted peppers, bocconcini & tomato, prosciutto melon & black olives drizzled with olive oil and a balsamic reduction



# ENTREE

# Menu

Upgrade your Entree to a Royal entree for \$12.00 pp  
{Split meals are available upon request. Some restrictions may apply}

## ENTREES

### CHICKEN SUPREME

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

### CHICKEN SUPREME

stuffed with emmental cheese and topped with a béchamel sauce

### CHICKEN SUPREME

stuffed with sundried tomato, spinach and goat cheese with a creamy tomato sauce

### ROAST STRIP LOIN & CHICKEN

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

### PRIME RIB OF BEEF

triple A beef aged a minimum 28 days seasoned with sea salt and cracked black

### FILET OF SALMON

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

### MIXED GRILL

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

### STUFFED PORK LOIN

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

**MEET OUR CHEF AND  
CUSTOMIZE YOUR  
SPECIAL MENU**



# ENTREE

# Menu

{Split meals are available upon request. Some restrictions may apply}



## ROYAL ENTREES

### FILET MIGNON

6 oz certified angus beef filet with two jumbo tiger shrimp sautéed in fresh garlic and finished with a rich bernaise sauce

### STRIPLOIN & LOBSTER TAIL

6oz certified angus beef strip loin, aged a minimum 28 days, and topped with a lobster tail & garlic butter

### VEAL CHOP

10oz veal T- Bone chop grilled medium with a marsala au jus

### WHITE ROCK CHICKEN

boneless whole cornish hen filled with savoury rice and cranberries then drizzled with a chardonnay cream sauce

### NEW ZEALAND LAMB LOIN

tender New Zealand lamb pan seared and finished in a hot oven then drizzled with a madeira sauce

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## ACCOMPANIMENTS

### SIDE {Select one (1) side}

rosemary roasted mini red potato

garlic mashed potato

sweet potato mash

traditional mashed potato

rice pilaf

jasmine scented rice

potato dauphinoise (add \$2 pp)

twice baked potato (add \$2 pp)

mushroom risotto (add \$2 pp)

### VEGETABLES {Select one (1) vegetable}

heriloom carrots

grilled vegetable (red onion, zucchini, red & green pepper)

sweet baby carrots & green beans

mixed vegetable (carrots, cauliflower & broccoli)

asparagus (add \$2 pp)



# DESSERTS

## Menu



## DESSERTS

{Select one (1) dessert}

### NEW YORK CHEESECAKE

Creamy cheesecake with choice of fruit topping and whipped cream

### CHOCOLATE MOUSSE CAKE

Rich chocolate cake drizzled with raspberry coulis

### LEMON TART

Lemon tart drizzled with raspberry coulis

### STICKY TOFFEE PUDDING

Served warm with caramel sauce and ice cream

### CRÈME BRULÉE

Classic french creme brulee finished with a crisp crackle

### MOLTEN CHOCOLATE LAVA CAKE

Chocolate cake filled with a molten chocolate lava served warm

# VEGETARIAN

## Menu



## ENTREE

{Select one (1) vegetarian entree}

### THREE CHEESE RAVIOLI

in a rich zesty tomato sauce baked with mozzarella

### EGGPLANT PARMESAN

seasoned breaded eggplant pan seared and baked with tomato sauce and shredded parmesan & mozzarella

### STUFFED PEPPER - *Gluten Free & Vegan*

seasoned rice and fresh vegetable stuffed in a red pepper and finished with tomato sauce

### VEGETABLE STIR FRY - *Gluten Free & Vegan*

seasoned stir fried rice chopped with a medley of fresh vegetables.

*\* Vegetarian entree comes with the same soup, salad and dessert as selected in package. No side will apply to vegetarian entree.*

# Hors D'oeuvres

Add hors d'oeuvres to your Premiere Package for \$11.00 pp

All taxes and service fees included  
{Select Four (4) hors d'oeuvres}

## HOT

### CRAB CAKES

House made crab cakes topped with a kiss of creamy garlic tartar sauce

### TORPEDO SHRIMP

Coated with tempura and fried golden brown

### YUKON GOLD POTATO PUFFS

Mashed yukon golds seasoned with bacon, cheese and a grainy mustard

### MINI QUICHE TRIO

An assortment of quiche florentine, lorraine and mushroom with cream cheese

### ZESTY MEATBALLS

Bite sized meatballs tossed in a tangy bbq sauce

### PRIME RIB YORKIE

Slow roasted prime rib cubed and served on a mini yorkshire pudding with horseradish aioli

### SAUSAGE ROLL

Flaky pastry surrounding seasoned sausage

### SPRING ROLLS

Mini spring rolls oven baked and served with plum sauce

### LEMON CHICKEN

Marinated chicken sauteed in lemon sauce over rice on a chinese spoon

## COLD

### TORTILLA PINWHEEL

Assorted wraps spread with herb and garlic cream cheese and fire roasted red peppers

### LETTUCE WRAPS

(choice of one)

Thai chicken, korean beef, shrimp avocado

### CALIFORNIA ROLLS

Traditional japanese sushi with julienne carrot, avocado and cucumber

### VEGETABLE SHOTS

Batonnet of carrot, celery, red & green peppers served in a shot glass with ranch dressing

### ARTICHOKE AND ASIAGO DIP

Pumpernickel loaf and baked crostini for dipping

### AVOCADO BRUSCHETTA

Avocado topped with fresh basil, red onion and ripe tomatoes served on a toasted baguette

### CUCUMBER CUP

Crisp cucumber topped with goat cheese & red pepper jelly

### CARIBBEAN SHRIMP

Toasted crostini with mango salsa & shrimp

### SMOKED SALMON

Rolled smoked salmon on a crisp cucumber slice



# Station

Grand and Royal Package Late Night {Select One (1) station}

{all late night comes with tea & coffee and cake cutting service}

All taxes and service fees included

## STATIONS

### THE PUB

chip truck fries, mini sliders, hot dogs

### THE THEATRE

popcorn with seasonings, nachos & cheese, licorice

### THE LOVE CONNECTION

assorted mini sweets (*nanaimo, brownie, butter tarts, carrot cake*)

fresh baked pastries (*cookies, croissants, turnovers, mini danish*)

mini cheesecake

### THE CHEESE BOARD

double cream brie, havarti, aged cheddar, provolone, swiss & roquefort cheese with assorted crackers, crisp grapes and assorted melons

### THE DELI COUNTER

assorted sliced deli meats, assorted sliced cheese, selection of fresh vegetable toppings and condiments with a selection of artisan breads

### THE ARTISAN PIZZA {SELECT THREE}

forest mushroom, goat cheese & caramelized onion

caprese (bocconcini, tomato, pesto, balsamic)

prosciutto & pear

bruschetta with feta

chicken alfredo

traditional pepperoni & cheese

*Add a late night station for \$11 per person finished price (minimum 50 people)*

## ADDITIONALS

### SEAFOOD PLATTER - \$325 PER TRAY

jumbo black tiger shrimp sautéed in white wine and garlic butter (30 pcs), pan seared scallops (30 pcs), cold new zealand mussels (40 pcs), and side of seasoned baked pacific salmon

### EXTRA HOUR OF BAR - \$10 PER PERSON

extend your host bar for an extra hour





# WEDDING *Bar Services*

## STANDARD BAR

### BEER

budweiser, bud light, michelob ultra, keiths, stella, corona, heinekan, smirnoff ice

### LIQUOR

smirnoff vodka, seagrams vo rye, captain morgan's white rum, gordons gin, bells scotch whiskey

### WINE

{WHITE} cesari chardonnay delle venezie, santa carolina chardonnay, joseph's 2011 vidal riesling

{RED} cesari merlot delle venezie, santa carolina cab sauv merlot, joseph's 2011 gamay merlot

## ROYAL BAR

### BEER

budweiser, bud light, michelob ultra, keiths, stella, corona, heinekan, smirnoff ice

### LIQUOR

smirnoff vodka, seagrams vo rye, captain morgan's white rum, gordons gin, bells scotch whiskey

### WINE

{WHITE} santa carolina chardonnay reserva, mcguigan pinot grigio

{RED} santa carolina merlot reserva, woodbridge robert mondavi, mcguigan black label shiraz

### LIQUEUR {AFTER DINNER}

bailey's original irish cream, cointreau , creme de menthe green, disaronno originale amaretto, drambuie , godiva white chocolate cream , rossi d'asiago lemoncello, ramazzotti sambuca (black or white)

## NON ALCOHOLIC

*Available for all wedding packages*

sparkling juice (non alcoholic wine)

assorted soft drinks


fruit juice




photo credit: k. thompson photography




ROYAL ASHBURN  
*Weddings*

 lets  
start  
planning

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