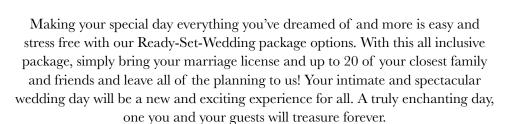


Weddings



READY-SET





After booking, you will be assigned a Professional Wedding Coordinator who will be there to help you plan out all of the important details for your special day.

If you have any questions, or would like to book a viewing please contact:

Rikki Edwards

Events Coordinator 905-686-1121 events2@royalashburngolfclub.com

Pendy Set Jeddings SUN.AUG.22.2021 SUN.NOV.14.2021

A Royal Ashburn Ready-Set-Wedding Includes:

- Ceremony in Cedar Garden in August or in the Ashburn Sunroom by the fireplace in November
- Gorgeous white rose bouquet(s) and/or boutonniere(s) for couple
- Licensed officiant to perform your intimate ceremony
- Ceremony music
- Photographer (includes two hours of photography) to capture your ceremony, post ceremony photos and reception
- Hors d'oeuvres and reception music
- Champagne for toasting

PACKAGE PRICING

\$2,999.99 +13% HST & 15% Administration Fee

Enhance your Package:

Ask us about lunch and dinner packages for after you say "I Do"













Photo Credits

(from top to bottom)
Ashley Topping Photography
Precious Photography
Heather Windsor Photography
Rosenlee Photography
Kathleen Gillis Photography



Add Delicious Cuisine \$60 PER PERSON* INCLUDES A THREE COURSE MEAL

CHOICE OF STARTER (select one starter option)

Garden Salad Fresh summer garden salad with cucumber, tomato, red and green peppers and grated carrot, served with your choice of salad dressing (*ranch*, *balsamic or Italian*).

Caesar Salad Crisp romaine lettuce tossed in a creamy Caesar dressing topped with double smoked bacon, garlic croûtons, shaved asiago and parmesan.

Soup Chef's choice.

CHOICE OF THREE ENTRÉES**

(all three pre-selected entree choices are due no later than 10 days before)

Chicken Supreme Succulent chicken breast with your choice of one seasoning: roasted rosemary and garlic, cinnamon jerk or Peruvian spiced.

Grilled Salmon Maple balsamic grilled Atlantic salmon with a mango relish and basil oil.

Manhattan Striploin Premium cut 8oz Manhattan striploin with a mushroom ragout and port wine reduction.

Stuffed Pepper (Gluten Free and Vegan) Seasoned rice and fresh vegetables stuffed in a red pepper and finished with tomato sauce.

CHOICE OF DESSERT (select one dessert option)

Classic Cheesecake New York cheesecake set with a graham cracker crust, drizzled with your choice of house-made toppings: strawberry, blueberry, apple caramel.

Mini Mousse Cake Dark and rich chocolate mousse layered with light vanilla and chocolate sponge, finished with a dark chocolate glaze.

BEVERAGE OPTIONS

Consumption bar non alcoholic or alcoholic (\$100.00 ++ bartender fee)

Three hour host bar = \$25.00 ++ per person (can be combined with the Ready Set Wedding Reception)

Five hour host bar = \$38.00 ++ per person (can be combined with the Ready Set Wedding Reception)

Cash bar (\$100.00 ++ bartender fee)

* plus tax and administration fee

Rikki Edwards

Events Coordinator 905-686-1121 events2@royalashburngolfclub.com

^{*} In house music can be supplied however restrictions do apply; or each couple has the option to bring in their own music or hire our in house DJ for additional services.

^{**} maximum three entrée selections for guests to pre-select. Entrée selections must be received no later than ten days before.