

Photo Credit: Candice Rose Photography

2028

ROYAL ASHBURN
Weddings

ROYAL ASHBURN GOLF CLUB / WEDDINGS SINCE 1967

A Masterclass in Matrimony

Where every detail of your wedding day is brought together with intention
and the memories made become your story.



Photo Credit: Mary Nava Photography

The Sanctuary

Your ceremony is the first chapter of your story. Royal Ashburn offers four distinct ceremony settings, each a signature of natural elegance.

WHAT IS INCLUDED

Exclusive Site
All-day exclusive ceremony site yours alone, from morning prep to final farewell.

Garden Setting
Outdoor garden ceremony with tables & chairs provided; stone-paved aisles for a grand entrance.

All Weather
Indoor ceremony options in our Compton Solarium or Ashburn Sunroom always elegant, always ready.

Manicured Gardens
Vibrant, private, tree-lined grounds encircle every moment with living, breathing beauty.

CEREMONY SETTINGS

Woodland Garden — Up to 220 Guests
OUTDOOR

Our grandest outdoor setting where soft summer sunlight creates a romantic setting for your ceremony.

Cedars Garden — Up to 200 Guests
OUTDOOR

A cathedral of cedar and stone, intimate yet expansive, with a chapel arch as your focal point.

Compton Solarium — Up to 160 Guests
INDOOR

Glass-enclosed with natural skylight, offering warmth and elegance regardless of the season.

Ashburn Sunroom — Up to 180 Guests
INDOOR

Banks of French doors and fireplace light create an unmatched indoor romance.

Every Service, A Signature.

Eight signature services, each named for the moment it creates. This is not a menu of add-ons, it is the complete boutique experience, woven into your day.

CEREMONY & EXCLUSIVE SITE

The Arrival

An all-day, exclusive ceremony setting, yours alone from morning to night. Garden chairs and tables provided, sound in place, a stone-paved aisle for your grand entrance.

Woodland Garden · Cedars Garden
Compton Solarium · Ashburn Sunroom

COCKTAIL RECEPTION & HORS D'OEUVRES

The Golden Hour

Four hand-passed hors d'oeuvres, curated by you, served as guests gather on the terrace. A slow, intentional opening, the first taste of what's coming. Golden hour, literally.

Your pick of four · hot & cold · served for a full hour

GOURMET PLATED DINNER

The Table

A two or three-course gourmet dinner, plated with the precision of a fine restaurant. Warm rolls, your pick of proteins and vegetarian options.

Your selection served with warm dinner rolls · fingerling potatoes · seasonal market vegetables

DESSERT, CAKE & COFFEE · TEA

The Sweet End

A dessert station to close the meal, your cake cut and plated by our team, plus coffee & tea, the final note of the culinary moment. Sweet ending, sorted.

Dessert station · wedding cake cut and platter service · coffee & tea · our cakes, squares, cookies and fruit

BAR SERVICE

The Cellar

Five, or seven hours of open bar, cocktails, wine, beer, flowing all night. Poured house wine with dinner, sparkling wine for toasting, included. Cellar goals.

SMART Serve bartenders · flexible hours · GF options

WEDDING INSURANCE

The Guardian

Complete wedding insurance. Liquor and cannabis liability, cancellation expenses, rings, photos, gifts, cake and flowers, all covered. Peace of mind, on the house.

Comprehensive coverage · included, always

LATE NIGHT STATION

The Evening Encore

As the night deepens, a late-night buffet station drops, carnival bites, pizza, pierogi, sushi & maki, or international handhelds. A final indulgence before the send-off.

Five signature stations to choose from · served late

WEDDING MANAGER

The Conductor

A dedicated Wedding Manager runs every moment from beginning to end, timeline, rehearsal, day-of comms. Uniformed staff and pro bartenders round it out.

Pre-wedding planning · ceremony rehearsal · full day-of oversight



Photo Credit: Candice Rose Photography

PHOTOGRAPHY GROUNDS

Every Frame, A Masterwork.

The Royal Ashburn grounds are a living portrait studio. Six photography settings, each with its own character, light, and story to tell.

THE PRIVATE POND

A reflective water feature surrounded by mature trees, the most sought-after backdrop on the grounds.

THE GARDEN NOOKS

Secluded, private pockets of lush greenery, perfect for intimate golden-hour portraits.

THE STONE ARCH

Scenic pathways with a romantic stone-framed arch, draped in seasonal bloom.

THE SWING

An elegant rustic swing beneath a grand oak, a whimsical detail that photographs like a dream.

THE GAZEBO

An iconic estate structure set within manicured gardens timeless and effortlessly elegant.

BRIDAL GARDENS

Manicured blooms in full season, a living canvas that changes beautifully throughout the year.

Indoor rain options: *Front lobby fireplace · Grand staircase · Covered first-tee walkway*



COORDINATION

The Art of Orchestration

Book your date and a dedicated Wedding Manager becomes the silent architect of your day. First call to final farewell. Stress? Not on the itinerary.

Uniformed service staff and pro bartenders round out the team. They are trained, precise, friendly and invisible when they need to be.

WHAT YOUR COORDINATOR MANAGES

- Timeline Management
- Setup Oversight
- Ceremony Rehearsal
- Catering Liaison
- Guest Experience
- Day-of Communications

YOUR WEDDING DAY / SAMPLE TIMELINE

9:00 AM *Royal Doors Open*
Ceremony & reception spaces open for setup. Your coordinator greets vendors.

11:00 AM *Hospitality Suite*
Secure, private suite with keypad access. Hair, makeup, wedding attire, getting-ready hours.

2:00 PM *Final Fine-Tuning*
Final walkthrough with your Event Manager. Every detail locked in.

4:00 PM *The Ceremony*
Your exclusive ceremony site, gardens, chairs, sound, coordination, all sorted.

4:45 PM – 5:00 PM *Cocktail Hour Photos*
Guests flow to the terrace. Hand-passed hors d'oeuvres start the evening celebrations while the couple does their photos.

5:45 PM – 6:00 PM *Grand Entrance*
Your Event Manager orchestrates the day behind the scenes, allowing you to be fully present for every unforgettable moment.

6:15 PM *Dinner*
Guests are invited to take their seats at their assigned tables and enjoy their pre-selected meals as dinner service begins.

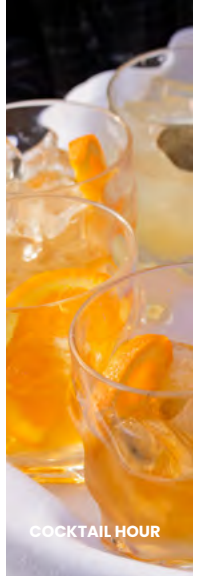
6:15 PM *First Dance, Parents Dance & Cake Cutting*
Join us for a series of cherished moments as the newlyweds share their first dance, followed by special dances with their parents and the ceremonial cutting of the wedding cake.

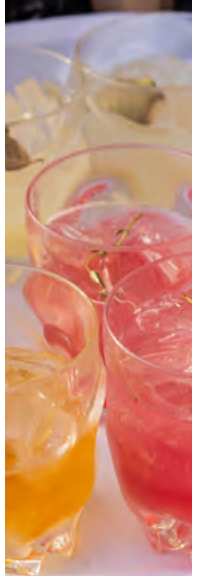
7:00 PM – 1:00 AM *Bar Service*
Bar service is available throughout the evening for guests to enjoy. Bar closes at 1 AM for a seamless finish and just like that, your night ends as perfectly as it began.


CUCUMBER PITA BITE


SURF & TURF

The Culinary Theatre


COCKTAIL HOUR





From the first hand-passed bite to the late-night station, our team of culinary masterminds design every course as a moment in itself. Select four hors d'oeuvres, a starter, and a gourmet entrée, each plated with the precision of a fine restaurant.

HORS D'OEUVRES

Prosciutto Crostini — COLD

Toasted baguette, basil pesto, bocconcini, honey drizzle.

Roast Beef Yorkies — HOT

Slow-roasted on mini Yorkshire pudding, horseradish aioli.

Zesty Meatballs — HOT

Bite-sized meatballs tossed in a tangy barbecue sauce.
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Truffle Mac & Cheese Fritters VG — HOT

Panko crust, cheddar & parmesan béchamel, truffle aioli

Caprese Skewer VG — COLD

Bocconcini, cherry tomato, pesto balsamic glaze.

Samosas VG — HOT

Baked vegetarian samosas with potato and vegetables, tamarind and cucumber raita..

Cucumber Pita Bite VG — COLD

Mascarpone, pickled red onion, dill.

Chicken Dumplings — HOT

Pan fried and drizzled with a sweet chili sauce.
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Bruschetta VG — COLD

Toasted baguette with fresh basil, red onion and ripe tomatoes. GF option available.

Torpedo Shrimps — HOT

Tempura golden-fried, seawitch sauce.
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VG Vegetarian V Vegan GF Gluten Free LF Lactose Free

PREMIÈRE STARTERS

Choice of one option — soup or salad

SOUPS — ALL GLUTEN-FREE

Heirloom Carrot & Ginger VG

Farm fresh carrots blended with aromatic seasonings and fresh ginger. Finished with crème fraîche.

Wild Mushroom Potage VG

A rich, creamy forest mushroom soup with truffle essence and chives.

Leek & Potato Soup VG

Velvety leek and potato soup, finished with a swirl of cream, fresh chives and cracked black pepper.

SALADS

Ashburn Salad VG

Mixed-greens lettuce tossed with red onion, tomatoes and cucumber. Finished with a balsamic vinaigrette.

Caesar Salad

Crisp romaine, creamy Caesar dressing, double smoked bacon, garlic croûtons, shaved asiago and parmesan.

GRAND & ROYAL STARTERS

Grand: choice of 1 · Royal: choice of 2.
All Première starters also available.

SALADS

Arugula Salad VG

Endive, radicchio, arugula and cherry tomatoes. Balsamic dressing, shaved parmesan.

Heirloom Tomato Salad VG

Arugula, heirloom tomatoes, buffalo mozzarella, and fresh chopped basil topped with balsamic vinegar.

PASTAS

Gnocchi VG

Gnocchi tossed in a rich Parmesan cream sauce, finished with fresh basil and a citrus gremolata.

Cannelloni VG

Spinach and ricotta cannelloni with a tomato cream sauce.



VG Vegetarian V Vegan GF Gluten Free LF Lactose Free

PREMIÈRE ENTRÉES

Choice of 1 protein + 1 vegetarian.

Chicken Supreme

Chicken breast seasoned with roasted garlic and rosemary.

Grilled Salmon

Grilled Atlantic salmon with a tomato caper relish.

Roast Striploin & Chicken

*Can not be chosen as a split meal
Hand-carved striploin with an oven-roasted chicken breast and a natural jus.

Stuffed Pepper VG GF

Fire roasted half pepper stuffed with seasoned rice, fresh vegetables and marinara sauce.

Charred Baby Eggplant VG GF

Charred baby eggplant with roasted garlic hummus, tomato cucumber relish and chili crisp.

GRAND & ROYAL ENTRÉES

Grand: 1 protein + 1 veg · Royal: 2 proteins + 1 veg.
All Première entrée options are also available for selection.
Add extra protein $15++ per additional selection.

Bocconcini Chicken

Oven roasted chicken supreme stuffed with bocconcini, oven dried Roma tomatoes and spinach. Natural jus.

Manhattan Striploin

Premium cut 8oz Manhattan striploin with a mushroom ragout and port wine reduction.
>>Add Shrimp $7++ per selection

Short Rib

8oz. succulent slow-braised, boneless beef short rib, served with roasted potatoes and finished with a rich red wine reduction.

*Prime Rib *Upgrade $15++ per selection*

8oz slow roasted, hand carved prime rib served with house-made Yorkshire pudding and a red wine demi.

SPECIAL PRICING

Children (Ages 2 - 12 Years) $60 pp

Includes same starters and dessert options as chosen adult menu with a choice of one children's entree from the options below.

- Mac & Cheese
- Chicken Fingers & Fries
- Hamburger & Fries

Youth & Vendors $125 pp

Includes same menu options as chosen adult menu without alcohol.



❖ *All entrées served with fingerling potatoes & seasonal market vegetables.*
Complimentary menu tasting included for the couple (Spring & Fall).
Vegetarian, vegan, and gluten-free options available.
Packages include Dessert Station: Assortment of sweets including squares, brownies and cookies for your guests to enjoy.

VG Vegetarian V Vegan GF Gluten Free LF Lactose Free

Upgrades

❖ All upgrade pricing is plus 13% HST and 18% administration fee.

PLATED DESSERT UPGRADES

Enhance your dessert experience with any upgrade for $8++ per person.

Classic Cheesecake — $8

Smooth New York cheesecake with a graham cracker crust. Homemade blueberry topping.

Chocolate Mousse Cake — $8

Rich chocolate cake drizzled with raspberry coulis.

Carrot Cake V GF LF — $8

Traditional carrot cake with walnuts. Coconut based frosting. Vegan, gluten and lactose friendly.

Chef's Chocolate & Raspberry Bread Pudding — $8

Italian shortcrust pastry, sponge cake, custard and cream, covered with wild berries and apricot jelly.

LATE NIGHT STATIONS

If you've selected the Royal Package for your wedding, one late night station of your choice is included. For the Premier and Grand Packages, late night stations are available at the additional price per person listed below.

Carnival Station — $18

Mini corn dogs with Dijon mayo, hot soft salted pretzels with assorted mustards, boneless chicken bites with lemon garlic aioli, panko- crusted onion rings, and jalapeño poppers. > **INCLUDED: ROYAL**

International Handhelds — $18

Jamaican patties, samosas, corn dogs, and egg rolls with plum sauce. > **INCLUDED: ROYAL**

Pierogi Bar — $17

Bite-sized pierogies served with sour cream, cheddar cheese, bacon, and chives.
> **INCLUDED: ROYAL**

Pizza Station — $18

A delicious selection of freshly baked pizzas featuring: Classic Cheese, Pepperoni, Meat Lovers and Garden Vegetable.
> **INCLUDED: ROYAL**

Sushi & Maki Roll Station — $300 PER 100PCS

An artfully presented selection of chef-curated sushi and maki rolls, accompanied by traditional soy sauce and pickled ginger.
> **INCLUDED: ROYAL**

CUSTOM LINENS

Event packages include classics white napkins and linens. Explore our upgraded options to perfectly match your events style and vision.

Napkins	$1.50 EA
Table Cloth	$15 - $20 EA



The Bar

A full lineup of spirits, wine, beer, and signature cocktails, SMART Serve certified bartenders.
Bar closes at 1:00 AM. All alcohol sourced through Royal Ashburn per AGCO regulations. No shots permitted.

BEER

The Farm GF
473ml Can · Ashburn Brewery
Available on Draught

The Founder GF
473ml Can · Ashburn Brewery
Availble on Draught

Budweiser
371ml Bottle

Michelob Ultra
371ml Bottle

Corona
371ml Bottle

Stella Artois
371ml Bottle

Corona Cero
371ml Bottle

Pumphouse Crafty Radler
473ml Can

Smirnoff Pink Lemonade GF
473ml Can

NUTRL
473ml Can

Brickworks Cider
473ml Can

SPIRITS (1oz)

Smirnoff Vodka

Crown Royal

Captain Morgan's White Rum

Captain Morgan's Spiced Rum

Gordons Gin

Bell's Scotch Whiskey

El Tequileno Blanco

WINE (select one of each)

WHITE WINE

Santa Carolina Chardonnay
Chile

Colio Pinot Grigio
Ontario

RED WINE

Santa Carolina Cabernet Sauvignon
Chile

Colio Cabernet / Merlot
Ontario

COCKTAILS (1oz)

Tequila Sunrise
El Tequileno Blanco, Orange Juice, Cranberry Juice.

Island Escape
Captain Morgan White Rum, Orange Juice, Pineapple Juice, Cranberry Juice.

Pink Paradise
Smirnoff Vodka, Cranberry Juice, Pineapple Juice.

The Royal Sprtiz
Vodka, Soda, Lime.

Whisky Sour
Crown Royal, Lemon Juice, Simple Syrup.

Gin & Tonic
Gordon's Gin, Tonic Water, Lime.

Paloma
El Tequileno Blanco, Grapefruit Juice, Soda, Lime.

Cuba Libre
Captain Morgan White Rum, Pepsi, Lime.

Elevated Bar

A full lineup of spirits, wine, beer, and signature cocktails, SMART Serve certified bartenders.
Bar closes at 1:00 AM. All alcohol sourced through Royal Ashburn per AGCO regulations. No shots permitted.

ELEVATED WINE

Upgrade your wine selection. Ask your Event Manager about special bottle requests.

WHITE WINE

Lavorato Pinot Grigio — $39/bottle
Italy

Espiritu de Chile Viajero Sauvignon Blanc — $42/bottle
Chile

Canciller Chardonnay — $42/bottle
Argentina

RED WINE

McGuigan Black Label Shiraz — $42/bottle
Australia

Canciller Cabernet Sauvignon — $42/bottle
Argentina

BOTTLE SERVICE (*Ask Event Manager)

For special requests above the cost of the bottle.

COCKTAIL ADD-ON ($10 per person)

Host Bar Add-On
Cocktail Hour + After-Dinner Bar

COCKTAIL HOUR FEATURES

Sangria (red or white wine)
Mimosas

AFTER-DINNER — PICK 2

Old Fashioned
Aperol Spritz
Espresso Martini
Mojito
Hugo Spritz
Margarita (Any Flavour)

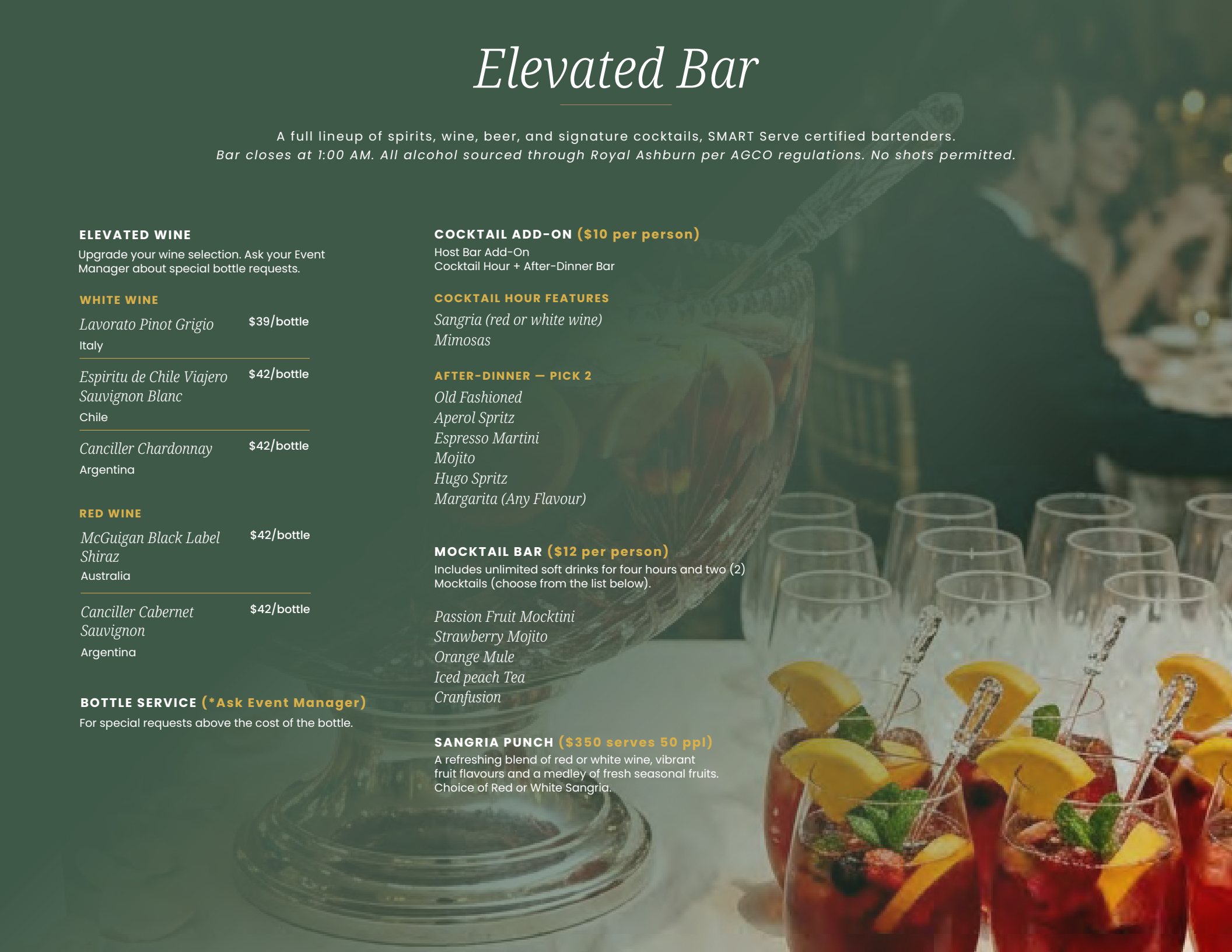
MOCKTAIL BAR ($12 per person)

Includes unlimited soft drinks for four hours and two (2) Mocktails (choose from the list below).

Passion Fruit Mocktini
Strawberry Mojito
Orange Mule
Iced peach Tea
Cranfusion

SANGRIA PUNCH ($350 serves 50 ppl)

A refreshing blend of red or white wine, vibrant fruit flavours and a medley of fresh seasonal fruits. Choice of Red or White Sangria.





The Venue Spaces

Three signature spaces, each with its own energy. From an intimate dinner to a 220-guest moment, the venue adapts to your vision, never the other way around.

The Ashburn Room

UP TO 160 GUESTS

Banks of French doors into the sunroom, a signature fireplace, natural light for days, and a private terrace beyond. Equally iconic for intimate weddings, showers, and engagement moments.

Room Features

- French Doors
- Fireplace Sunroom
- Private Terrace
- Natural Light
- Head Table on Risers

The Compton Room

UP TO 220 GUESTS

The grandest reception space. Upper level, floor-to-ceiling windows, sweeping championship-course views. A sundeck, glassed-in terrace, and walk-out patio take the celebration outside. Main character energy, unlocked.

Room Features

- Sundeck
- Glassed-in Terrace
- Walk-out Patio
- Golf Course Views
- Head Table on Risers

The Farm & Founder Restaurant

UP TO 55 GUESTS

Modern, sophisticated, with 1st tee and 9th green views. The right intimate space for rehearsal dinners, showers, and intimate moments of 30 to 55 guests.

Room Features

- 1st Tee Views
- 9th Green Views
- Modern Design
- Intimate Gatherings
- Rehearsal Dinners

Venue Spaces Include

- Floor-length Linens
- China & Stemware
- Cake & Gift Tables
- Cake Cutting Service
- SOCAN Fee Included
- Cocktail Reception Option

Venue Fee $3500 +hst

Venue Fee: Our Venue Fee includes exclusive use of your ceremony and reception spaces, comprehensive wedding insurance, and many of the thoughtful details that set Royal Ashburn apart. From your dedicated Wedding Coordinator and elegant ceremony settings to beautifully appointed reception spaces and exceptional hospitality, every element is carefully curated so you can focus on celebrating with the people you love.

Packages

Three signature spaces, each with its own energy. From an intimate dinner to a 220-guest moment, the venue adapts to your vision, never the other way around. 13% HST + 18% admin fee is included in all pricing unless otherwise stated.

TWO-COURSE

Premièr

$190 pp

4-hour unlimited soft drinks

STARTERS
Choice of 1 soup or salad

ENTRÉES
Choice of 1 protein + 1 vegetarian

- Post-ceremony fruit punch
- Choice of 4 hand-passed hors d'oeuvres
- Warm dinner rolls
- Dessert station
- Coffee & tea during dessert
- Wedding cake cut & platter service
- Late night coffee & tea station
- *Consumption bar can be added

TWO-COURSE

Grand

$225 pp

5-hour open bar

STARTERS
Choice of 1 soup, salad, or pasta

ENTRÉES
Choice of 1 protein + 1 vegetarian

- Post-ceremony champagne & fruit punch
- Choice of 4 hand-passed hors d'oeuvres
- Warm dinner rolls
- Poured house wine with dinner
- Sparkling wine for toasting
- Dessert station
- Coffee & tea during dessert
- Wedding cake cut & platter service
- Late night coffee & tea station

THREE-COURSE

Royal

$265 pp

7-hour open bar

STARTERS
Choice of 2 soups, salads, or pastas

ENTRÉES
Choice of 2 proteins + 1 vegetarian

- Post-ceremony champagne & fruit punch
- Choice of 4 hand-passed hors d'oeuvres
- Warm dinner rolls
- Poured house wine with dinner
- Sparkling wine for toasting
- Dessert station
- Coffee & tea during dessert
- Wedding cake cut & platter service
- Late night buffet — choice of 1 station included
- Late night coffee & tea station

❖ *All packages: $3,500 venue fee + HST · Children (2–12) $60 pp · Youth (13–18) $125 pp · Vendors (DJ, photographer, etc.) $125 pp*

Venue Fee: $3500 + hst (includes ceremony, reception and wedding insurance).
Ceremony Only Fee: $3750 + hst (based on availability). **Reception Only Fee:** $2500 + hst (includes reception and wedding insurance).

Wedding Insurance: For added peace of mind, every wedding includes comprehensive wedding insurance, providing coverage for liquor liability, cancellation expenses, bridal attire and rings, gifts, photography and videography, flowers, stationery, rented property, and more.

Common Questions

DEPOSITS & FEES

**prices are subject to change*

WHAT IS THE BOOKING & PAYMENT STRUCTURE LOOK LIKE?
A signed contract secures your date. Payments include:

$3,000 Initial Deposit: $1,000 applied to your final invoice and a $2,000 refundable security deposit.

$2,000 Second Payment: Due four months after booking and applied to your final invoice.

Final Payment: Remaining balance due 30 days before your wedding.

WHEN IS MY FINAL GUEST COUNT DUE?
Your guaranteed guest count is due 30 days before your wedding. Billing is based on your guaranteed count or actual attendance, whichever is greater.

SOCAN FEE
SOCAN/Re:Sound licensing fee is included in the venue fee for events featuring live or recorded music.

FOOD & BEVERAGE

WHAT ARE MY DINNER OPTIONS?
Choose either a single entrée, split entrée (two options), or a vegetarian entrée. Meal selections must be indicated on guest name cards, supplied by the couple.

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS?
Yes. We offer vegetarian, vegan, gluten-free, and other dietary accommodations upon request.

WHAT IS THE ALCOHOL POLICY?
In accordance with AGCO regulations, all alcohol must be purchased through Royal Ashburn. Outside alcohol is not permitted.

WHEN DOES THE BAR CLOSE?
Bar service ends at 1:00 AM. All bartenders are SMART Serve certified and reserve the right to refuse service.

ARE SHOTS PERMITTED?
No. For the safety and enjoyment of all guests, shots are not permitted.

IS A MENU TASTING INCLUDED?
Yes. The couple receives a complimentary menu tasting, offered twice annually (Spring & Fall). Tastings must be booked through your Event Manager.

DECOR & ROOM SETUP

WHEN CAN WE ACCESS THE VENUE FOR SETUP?
Ceremony and reception spaces are available for setup starting at 9:00 AM on your wedding day. Please coordinate your setup time with your Event Manager.

TEAR DOWN
All personal décor must be removed at the end of the evening unless otherwise arranged. Items left behind must be picked up the following day. Royal Ashburn is not responsible for lost or damaged belongings.

DÉCOR GUIDELINES
You're welcome to personalize your ceremony and reception spaces. Setup and teardown of all décor is the responsibility of the couple or their vendors.

A $250 fee applies if Royal Ashburn chairs are removed for rental chairs. Confetti, rice, rose petals, glitter, tape, and nails are not permitted on the property.

OTHER IMPORTANT INFORMATION

HOUSE RULES
Please avoid clinking glasses. Ask your Event Manager for fun kissing game alternatives! Smoking is prohibited on patios. Designated smoking areas are available. Drinking and driving is strictly prohibited.

UBER
Ubers drivers are available. Guests are responsible for arranging their own transportation.

OVERNIGHT PARKING
Overnight parking is permitted. Royal Ashburn is not responsible for theft or damage to vehicles.

PHOTO LOCATIONS
Yes! Enjoy beautiful indoor and outdoor photo locations throughout the property, with elegant indoor options available for inclement weather.

CAN WE USE OUR OWN VENDORS?
Yes. Outside vendors are welcome but must complete a site tour at least 30 days before your wedding. Additional fees may apply.

DO YOU OFFER OUTDOOR CEREMONIES?
Yes! Choose from two beautiful outdoor ceremony sites with gardens, electrical access, and on-site chapels. If the weather doesn't cooperate, we'll seamlessly move your ceremony to one of our elegant indoor sunrooms.

Our Trusted Partners

A handpicked collection of talented professionals we know and trust to help bring your wedding vision to life.

ACCOMMODATIONS

Great Blue Heron Hotel & Pickering Casino Resort Hotel
greatcanadian.com

Hilton Garden Inn Ajax
torontoajax.hgi.com

Royal Ashburn Cottages
royalashburngolfclub.com

The Farmstead B&B
thefarmsteadbnb.com

WEDDING ATTIRE

4 Men United
4mu.ca

Blush Bridal Boutique
blushbridalshop.ca
@blushbridalboutique

Bridal Desires
bridaldesires.ca
@bridaldesires

CAKES & DESSERTS

Dorry
adorryble@gmail.com
@adorryble_delights

Mitchel's Cake & Dessert Company
mitchels.ca

Sugar & Love Bakery
sugarandlovebakery.ca
@sugarandlovebakery

DÉCOR & RENTALS

Annie Lane
annielane.ca

Just For You Weddings
just4youweddings.ca

Perfect Party Event Rentals
perfectpartyplace.ca

Tentland
tentland.ca

Vintage Bash
vintagebash.ca

Wedding Decor Ajax
@weddingdecorajax

FLORISTS

Branching Out Florists
branchingoutflorists.com

HB Floral Design
hbflorals.com
@hbflorals

Mike Gibbs Design
mikegibbsdesign.com

Orchid Lane Event Florals
orchidlaneflorals.ca
@orchidlaneflorals

XO Events & Florals
xoeventsflorals.com
@xo_eventsandflorals

MUSIC & ENTERTAINMENT

Dave McGonigal
Bagpiper

Liane James - Harpist
lianejames.com

Pump It Entertainment
pumpitdj.com

Step By Step Entertainment
stepbystepdj.ca

Vibrant Sounds
vibrantsounds.ca

Sound By Science
arvin@soundbyscience.com

OFFICIANTS

Aileen Dockerty
aileendockerty.ca

Martin Wedding Officiants
martinweddings.ca

Rev. Michelle Scrimgeour-Brown
@revmichellesb

Rev. Maureen McLellan
imarryu.ca

PHOTOGRAPHY / VIDEO

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christinesmallphotography.com

Heather Windsor Photography
heatherwindsor.com

Jordan Fine Photography
@jordanfinephotography

Lisa Hughes Photography
lisahughes.ca

Melanie Phyllis Photography
melaniephyllis.ca

Precious Photography
preciousphotography.com

Tejas Easwar Photography
tejaseaswarphotography.com

DJB Weddings Co.
darryljames.productions@gmail.com

UNIQUE EXPERIENCES

Beauty Art by Syreeta
Makeup
@artistrybysyreetaandco

Brideflicks
Wedding Content Creators
@brideflicks

Complete Weddings
DJ • Photo • Video • Photo Booths
completeweddings.ca

Chronic Ink
Live Wedding Tattoos
chronicinktattoo.com

Illuminated Moments
Cold Sparklers
illuminatedmoments.ca

Love at the Tone
Audio Guest Books
@loveatthetone.audioguestbook

Magic MC – Durgy Spade
Wedding MC • Magician • Mentalist
magicmclive.com

Megan Lafrance
Makeup
www.meganlmua.com

Mirror Mirror 360 Booths
Photo Booth
mirrormirrorbooths.com

Olivia Morin
Live Watercolour Artist
@oliviamorinart

SugarPop Rentals
sugarpoprentals.com

WE CAN'T WAIT TO CELEBRATE WITH YOU

Here's to Forever.

Choosing your wedding venue is one of the biggest decisions you'll make. We invite you to book a private tour, experience Royal Ashburn firsthand, and see how our beautiful spaces, exceptional cuisine, and personalized service can bring your vision to life.

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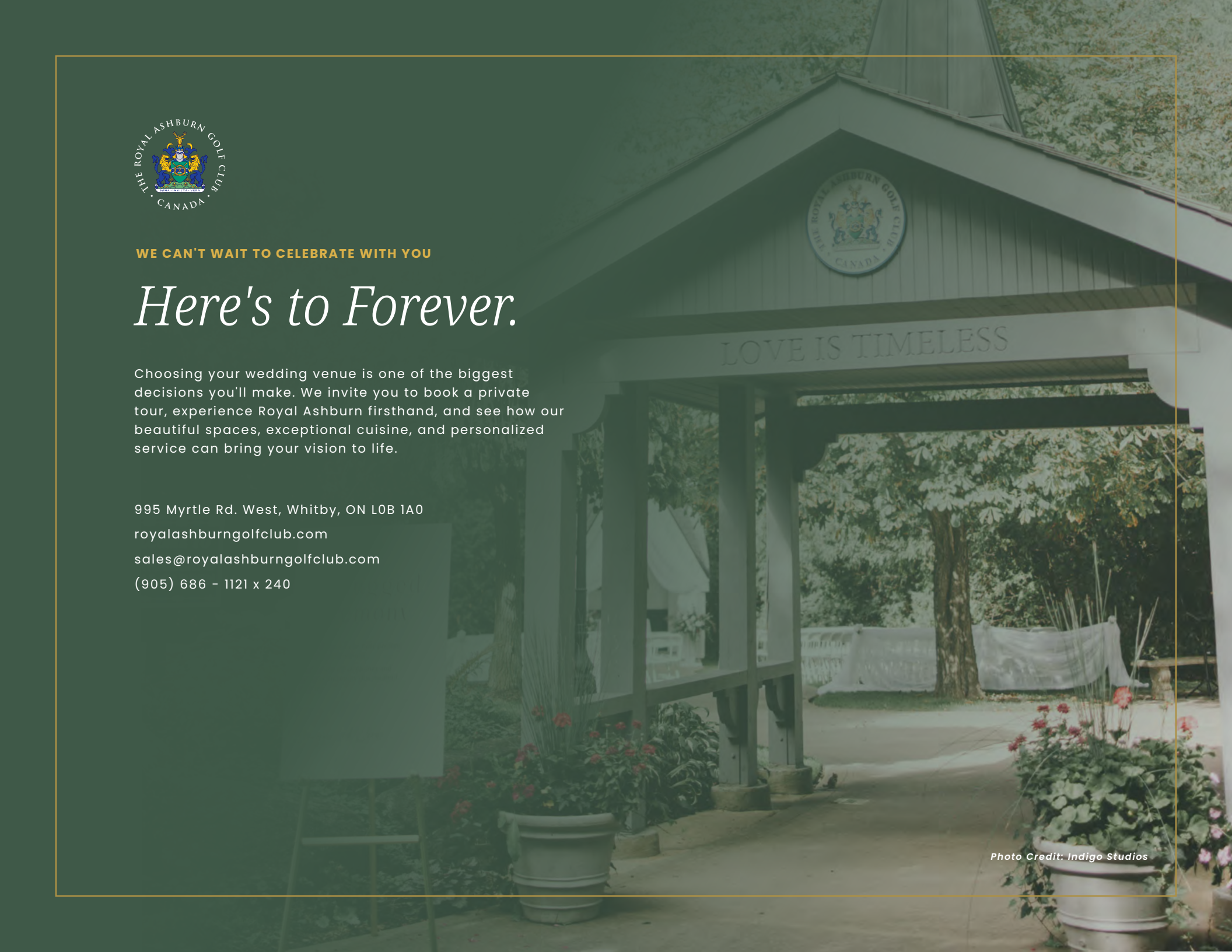


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