THANK YOU
FOR YOUR INTEREST IN
ROYAL ASHBURN

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

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. Royal Ashburn can comfortably accommodate 10 to 250 guests within our indoor and outdoor spaces.

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

SOCIAL EVENT PACKAGES INCLUDES

- Professional event 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
- Microphone and podium

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

Carol Frisque
905-686-1121 ext 250
cfrisque@royalashburngolfclub.com

Prices within this package are subject to 13% HST and a 15% service charge (unless otherwise specified).
Facility

Compton Room
(seating capacity 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
(seating capacity 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 making this room the perfect place to host your pre-dinner reception.

Butler’s Pub & Grill
(seating capacity 60)
Excellent for entertaining Butler’s Pub & Grill is an ideal location for your next Social Event. With private seating available for up to 80 guests, let our Events team assist you with planning your next corporate function, birthday party, anniversary dinner, shower or milestone celebration.

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.

Opened 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.
## BREAKFAST

### LIGHT BREAKFAST
9
assorted large muffins, whole fresh fruit: bananas, apples & oranges and brewed coffee and selection of teas

### CONTINENTAL BREAKFAST BUFFET
13
assorted muffins, croissants, fresh scones, fruit cocktail, lemon or cucumber ice water, selection of fruit juices and brewed coffee and selection of teas

### BREAKFAST BUFFET
23
assorted pastries *(croissants, scones, danish, turnovers & muffins)*, fruit cocktail, whipped butter and breakfast preserves, herb scrambled eggs, sausage links, strip bacon, seasoned breakfast potatoes

### HEARTY BREAKFAST BUFFET
26
assorted pastries *(croissants, scones, danish, turnovers & muffins)*, fresh fruit platter, whipped butter and breakfast preserves, herb scrambled eggs, sausage links, strip bacon, peameal bacon, pancakes & syrup, seasoned breakfast potatoes

### ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (pp)</th>
</tr>
</thead>
<tbody>
<tr>
<td>selection of assorted individual yogurts</td>
<td>$3</td>
</tr>
<tr>
<td>choice of cereal</td>
<td>$3</td>
</tr>
<tr>
<td>fresh fruit tray</td>
<td>$4</td>
</tr>
<tr>
<td>oatmeal <em>(syrup, milk, brown sugar)</em></td>
<td>$3</td>
</tr>
<tr>
<td>top oatmeal with fresh berries</td>
<td>$1</td>
</tr>
<tr>
<td>mimosas</td>
<td>$7</td>
</tr>
<tr>
<td>assorted baked cookies</td>
<td>$12</td>
</tr>
<tr>
<td>assorted pastry tray</td>
<td>$16</td>
</tr>
<tr>
<td>assorted large muffins</td>
<td>$18</td>
</tr>
</tbody>
</table>

### BREAK TIME

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (pp)</th>
</tr>
</thead>
<tbody>
<tr>
<td>coffee &amp; assorted teas</td>
<td>$2.25</td>
</tr>
<tr>
<td>mini sweet tray</td>
<td>$3</td>
</tr>
<tr>
<td>sandwich tray</td>
<td>$8</td>
</tr>
<tr>
<td>fresh vegetables &amp; dip</td>
<td>$3</td>
</tr>
</tbody>
</table>

### PLATED BREAKFAST (SMALL GROUPS)
19
*Include private room, dedicated server, use of AV equipment*

full service breakfast including scrambled eggs, sausage, bacon (strip or peameal), seasoned breakfast potatoes and choice of toast with assorted breakfast preserves, assorted fruit juices, coffee and selection of teas and cucumber or lemon water

*(If a private space is not required regular breakfast menu pricing applies and we can reserve a quiet space in Butler’s Restaurant)*
LUNCH BUFFET
Lunch is available between 11am - 4pm

Our lunch buffet includes assorted warm rolls, one homemade soup, one salad, one entree, one dessert and tea & coffee
(all dietary restrictions will be accommodated)

THE WORKING LUNCH 29
(assorted loaves, croissants, wraps & buns)
black forest ham and swiss
smoked turkey breast with cranberry mayonnaise
chicken salad with cranberry & celery
creamy egg salad with chives
roast beef & cheddar with horseradish aioli
tuna salad with celery & onion

ARTISAN PIZZA 29
(SELECT THREE)
forest mushroom, goat cheese & caramelized onion
caprese (bococcini, tomato, pesto, balsamic toppings)
prosciutto & pear
bruschetta with feta
chicken alfredo
traditional pepperoni & cheese

FAJITAS - BUILD YOUR OWN 34
grilled chicken fajita with sautéed onion & bell peppers
steak fajita with sautéed onion & bell peppers
shredded lettuce
diced tomato
jalapeno
shredded cheese
sour cream
assorted soft tortillas

MEDITERRANEAN 34
spinach & ricotta cannelloni with tomato cream sauce
pork souvlaki
seasoned grilled chicken breast
rice pilaf
tzatziki
LUNCH ENTREE

Lunch is available between 11am - 4pm

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

CHICKEN SUPREME 30
pan seared, oven roasted chicken supreme
with a herbed pan jus

CHICKEN SCALLOPINI 30
seasoned chicken breast with a
mushroom cream sauce

PETITE FILET 30
oven roasted tender beef medallions
with a peppercorn, or mushroom cream sauce

JAMBALAYA 30
skillet seared Italian sausage and chicken
in a zesty tomato sauce with rice

SHRIMP PENNE 30
tiger shrimp, spinach & sundried tomato
in a creamy pesto sauce

THREE CHEESE RAVIOLI 30
in a rich zesty tomato sauce baked
with mozzarella (vegetarian)

STUFFED PEPPER 30
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)
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
pan seared until golden and finished in the oven. served with herbed chardonnay pan sauce

STUFFED PEPPER
seasoned rice and fresh vegetables stuffed in a red pepper and finished with tomato sauce (Gluten Free & Vegan)

CHICKEN SUPREME
stuffed with sundried tomato, spinach & goat cheese

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)

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

(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

(Filet of Salmon)

ENGLISH ROAST BEEF
thinly sliced, slow roast beef dinner

PRIME RIB OF BEEF
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

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

(Filet of Salmon)

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

(Filet of Salmon)

STUFFED PORK LOIN
slow roasted pork loin with a traditional bread stuffing, brown pan gravy and apple chutney

(Filet of Salmon)

THREE CHEESE RAVIOLI
in a rich zesty tomato sauce baked with mozzarella

(Filet of Salmon)
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

MINESTRONE
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

DESSERTS

{SELECT ONE (1) DESSERT}

STICKY TOFFEE PUDDING
made in-house and served warm with caramel sauce and vanilla ice cream

MOLTED 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 $3.5 PP)

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

SALADS

{SELECT ONE (1) SALAD}

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

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
DINNER BUFFET
Dinner buffet is available between 4pm - 9pm

Our buffets include tea & coffee (All dietary restrictions will be accommodated)

**DINNER**

*Buffets include sauteed seasonal vegetables*

- **SALAD** {select two}
- **SIDE** {select one}
- **PASTA** {select one}
- **MAIN** {select one}
- **DESSERT** {select one}

<table>
<thead>
<tr>
<th>Price</th>
<th><strong>ROYAL</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>52</td>
</tr>
</tbody>
</table>

*Buffets include sauteed seasonal vegetables*

- **SALAD** {select two}
- **SIDE** {select two}
- **PASTA** {select two}
- **MAIN** {select two}
- **DESSERT** {select two}

**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
BAR OPTIONS
A bartender fee of $100 (hst & service fee) is applicable on all bar services

CASH / CONSUMPTION BAR
Drinks are sold by the glass and paid for individually

CONSUMPTION BAR
Settle a bill at the end of the night that covers all beverages consumed

5 HOUR HOST BAR $35 PP
Bar service is offered to guests at an event throughout the set time period

UNLIMITED SOFT DRINKS $5 PP
All guests will be able to order unlimited soft drinks throughout your event
ROYAL ASHBURN

BANQUETS AND SOCIAL EVENTS

995 Myrtle Road West, Whitby, Ontario L0B 1A0

Phone: 905-686-1121 ext. 250

Email: cfrisque@royalashburngolfclub.com