

ROYAL ASHBURN

ITALIAN & EUROPEAN

2018



THANK YOU

FOR YOUR INTEREST IN ROYAL ASHBURN

SOCIAL EVENT PACKAGES INCLUDES

Professional event coordinator • Uniformed staff • Emergency generators • Floor length white table linens
Choice of coloured overlays & napkins • Royal Doulton china & sparkling stemware microphone and podium



OUR ELEGANT ROOMS

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 replace 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 up to 115}

Excellent for entertaining Butler's Pub & Grill is an ideal location for your next Social Event. With private seating available for up to 115 guests, let our Events team assist you with planning your next corporate function, birthday party, anniversary dinner, shower or milestone celebration.

THE GOLF 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.

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.



SILVER MENU

Four Course Dinner \$36.95

Available between 11am - 9pm

BRUSCHETTA
CHOICE OF ONE SALAD
CHOICE OF ONE ENTRÉE
DESSERT
FRESHLY BREWED COFFEE AND TEA

TO START

BRUSCHETTA
made fresh using tomato, red onion, roasted garlic & basil tossed in olive oil

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

ENTREE

CHICKEN BREAST MARSALA
grilled chicken breast served with a marsala mushroom sauce

VEAL PARMIGIANA
veal striploin lightly breaded and baked in tomato sauce, topped with mozzarella cheese

PENNE IN TOMATO BASIL SAUCE
traditional italian marinara sauce served with penne

DESSERT

CHOCOLATE TARTUFO
traditional chocolate tartufo with a raspberry centre

GOLD MENU

Four Course Dinner \$42.95

Available between 4pm - 9pm

BRUSCHETTA

CHOICE OF ONE SALAD

CHOICE OF ONE ENTRÉE

CHOICE OF ONE DESSERT

FRESHLY BREWED COFFEE AND TEA

TO START

BRUSCHETTA

made fresh using tomato, red onion, roasted garlic & basil tossed in olive oil

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

ENTREE

VEAL SCALOPPINI MARSALA

veal scaloppini sautéed with mushrooms and served in a marsala cream sauce

CHICKEN SUPREME

stuffed with sundried tomato, spinach & goat cheese

FILET OF SALMON

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

STUFFED PEPPER

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

DESSERT

LEMON MOUSSE

refreshing lemon mousse with a chocolate wafer and fresh strawberry

CHOCOLATE TARTUFO

traditional chocolate tartufo with a raspberry centre



ITALIAN MENU

Five Course Dinner \$54.95

Available between 11am - 9pm

ANTIPASTO

PASTA

CHOICE OF ONE ENTRÉE

CHOICE OF ONE SALAD

DESSERT

FRESHLY BREWED COFFEE AND TEA

TO START

ANTIPASTO

grilled eggplant, roasted peppers, bocconcini, tomato, prosciutto, melon & black olives

PASTA

PENNE IN TOMATO BASIL SAUCE

traditional italian marinara sauce served with penne

ENTREE

CHICKEN & VEAL

chicken marsala cutlet and veal parmesan cutlet with the chef's selection of potatoes and vegetables

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 alongside herbed roasted garlic mashed potatoes

CERTIFIED STRIPLON

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

PRIME RIB OF BEEF - ADD \$5.00

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. served with roasted garlic mashed potatoes

CHICKEN SUPREME

stuffed with sundried tomato, spinach & goat cheese

FILET OF SALMON

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

SALAD

HOUSE SALAD

california mixed greens in a balsamic dressing, served with fresh tomatoes, cucumbers and julienne of carrots

FRITTO MISTO

platter of marinated & seasoned fried calamari and shrimp

DESSERT

CHOCOLATE TARTUFO

traditional chocolate tartufo with a raspberry centre

LEMON MOUSSE

refreshing lemon mousse with a chocolate wafer and fresh strawberry

NY CHEESECAKE

rich cheesecake topped with your choice of fruit topping and whipped cream. (strawberry, raspberry, or blueberry)



ADDITIONAL ITEMS

STARTERS / SALADS / SOUPS

ANTIPASTO

grilled eggplant, roasted peppers, bocconcini, tomato, prosciutto, melon & black olives

BABY SPINACH

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

MEDITERRANEAN SALAD

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

SEAFOOD ANTIPASTO

marinated squid, octopus, mussels & shrimps served on a bed of greens with lemon wedges

GREEK SALAD

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

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

PASTAS

DRY

Penne, fusilli, linguine, farfalle

SAUCE

Bolognese, alfredo, vodka, arrabiata, pescatora, bechamel

ADD A COURSE

- Manicotti with ricotta & spinach
- Tortellini with ricotta and meat
- Meat cannelloni
- Agnolo stuffed with meat or ricotta and spinach or butternut squash
- Lasagna with meat or vegetarian
- Shells with stuffed with meat or ricotta • Ravioli with meat or cheese or butternut squash
- Fettuccine pasta with marinara sauce
- Linguine pasta
- Risotto with mushroom, porcini, asparagus or parmesan
- Veal Chop 10oz
- Striploin Steak Grilled
- Prime Rib of Beef
- Chicken Scallopini
- Veal Scallopini
- Beef Tenderloin
- Salmon Filet
- Rosemary Chicken
- Veal Scallopini Marsala
- Chicken Breast Marsala
- Veal Parmigiana
- Penne in Tomato Basil Sauce
- Lasagna with Meat or Vegetable
- Veal Sorrentino
- Stuffed Chicken Breast

ADD ON

- Shrimp
- Scallops
- Lobster tail 6 oz

DESSERT

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

VEGETARIAN

MANICOTTI FIORENTINA

pasta stuffed with ricotta cheese and spinach, baked in a tomato sauce and topped with mozzarella cheese

KIDS MEAL

- Chicken Finger & fries
- Burgers & Fries
- Pasta with butter or tomato sauce



BEVERAGE

CASH 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

3 HOURS HOST BAR - \$25 pp

Bar service is offered to guests at an event throughout the set time period

5 HOURS HOST BAR - \$38 pp

Bar service is offered to guests at an event throughout the set time period

WINE BAR - \$32 per bottle

House wine poured by bartender.

Other wine selections available price may vary.

PREMIUM BAR PACKAGE - \$10 pp

Crown Royal Canadian Whiskey
Bulleit Bourbon Frontier Whiskey
Johnnie Walker Black Label Scotch Whiskey
Appletons Jamaican Rum
Ketel One Vodka
Tanqueray 10 Gin

SCOTCH PACKAGE - \$13 pp

Johnnie Walker Black
Dalwhinnie 15Yr
Cardhu
Singleton 12Yr
Talisker Storm

LIQUEUR PACKAGE - \$8 pp

{Select two (2)}
Bailey's Original Irish Cream
Courvoisier
Rumchata
Disaronno Originale Amaretto
Drambuie
Ramazzotti Sambuca (Black Or White)

CELEBRATE WITH A TOASTING

Champaign or mimosa pouring - \$8 pp

UNLIMITED SOFT DRINKS - \$5 pp

All guests will be able to order unlimited soft drinks throughout your event

FRESH BREWED COFFEE/TEA - \$2.50pp or \$85 per urn

TROPICAL FRUIT PUNCH

Fruit Punch - \$80
Champagne Punch - \$110
(Serves 50-60)



ADDITIONAL

CHAIR COVERS - \$6 pp

White chair covers

ROOM RENTALS

A room rental may apply if your event does not meet the food/beverage minimum requirements. Contact our events team to learn more.

SOCAN & RE-SOUND FEE

Under Canadian Law a socan and re-sound fee of \$100.00 will be charged for the use of music to accompany live events.

BARTENDER

A bartender fee may apply.

TAX & ADMINISTRATION FEE

Prices within this package are subject to 13% HST and a 15% administration fee (unless otherwise specified).



ITALIAN AND EUROPEAN

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

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