

ROYAL ASHBURN

SOCIAL EVENTS AND CELEBRATIONS

BIRTHDAY PARTIES | ANNIVERSARIES | CELEBRATION OF LIFE
SHOWERS | REHEARSALS | RETIREMENT | SMALL GATHERINGS



MAKE YOUR EVENT AN UNFORGETTABLE ONE
2018

SOCIAL EVENTS

BUILD YOUR OWN PARTY

Make party planning easy for any special occasion or event with Royal Ashburn's "**Build Your Own Party**" package. From our interactive stations, to our hand passed hors d'oeuvres and Sundae Bar the options are limitless and the fun is never-ending! Not sure where to start? Don't worry! Our party-loving coordinators will help you plan an event that your guests will be talking about for years!

SOCIAL EVENT PACKAGES INCLUDE

Professional Event Coordinator • Uniformed staff • Choice of coloured overlays & napkins
Royal Doulton china & sparkling stemware • microphone and podium • Emergency generators



PASSED HORS D'OEUVRES

Our wait staff will walk around the party and offer selected hors d'oeuvres to the group.

STATIONS

Food stations will be setup within the room and guests will have unlimited access to the items you're offering.

PLATTERS

A food station will be created with both hot & cold platters from casual to sophisticated.

BEVERAGE

Don't forget about bar service! Include host, consumption or cash bar options.

MENU

Table service menus available please see our banquet & gala packages for more information or contact the events coordinator

OUR ELEGANT ROOMS

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.

OTHER ROOMS AVAILABLE

{seating capacity up to 240}

Please contact our events team for other available rooms.

HORS D'OEUVRES

Add hors d'oeuvres for \$12 pp
{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



PLATTERS

HOT

NEW ZEALAND LAMB CHOPS

\$375 per tray | \$5 per piece

Individual chops marinated in a rosemary garlic dijon sauce, pan seared then roasted and served with our house made tangy mint sauce. (75 pieces)

SAVOURY MEAT BALLS

\$85 per tray

Served hot with a zesty bbq sauce (50 pieces)

LOADED NACHO

\$75 per tray

Nacho chips, shredded cheese, diced peppers, onion (serves 10)

19TH HOLE PLATTER

\$60 per tray

1lb of wings, chicken quesadilla, premium smoked sausage and spring rolls (serves 8)

MINI PRIME RIB YORKIE

\$32 per tray

Slow roasted prime rib sliced and served on a mini yorkshire pudding with horseradish aioli (10 pieces)

BOGEY BOGEY SHRIMP PLATTER

\$36 per tray

hand breaded, drizzled with a sweet chili thai sauce and served with a refreshing sour cream chili (36 pieces)

BIRDIE WINGS PLATTER OR BONELESS WINGS

\$39 per tray

plump, crispy fried wings dusted with pepper, garlic and flour; choose your two of the following flavours: mild, hot, honey garlic, spicy chili garlic, chipotle bbq or dry cajun (approx. 30 pieces)

TOWER O-RINGS & BRUSCHETTA PLATTER

\$36 per tray

2 orders of onion rings with chipotle aioli

2 orders of bruschetta: marinated vine ripened tomatoes, red onion, fresh basil, garlic and olive oil on a ciabatta finished in a hot oven and topped with flaked parmesan cheese and balsamic drizzle.

COLD

ASSORTED CHEESE TRAY

\$300 per tray | \$6 per person

double cream brie, havarti, aged cheddar, provolone, swiss & roquefort cheese with assorted crackers, crisp grapes and assorted melons (serves 50)

FRESH FRUIT TRAY

\$200 per tray | \$4 per person

Variety of bite sized fruit pieces (serves 50)

CRISP VEGETABLE TRAY

\$175 per tray | \$3.5 per person

Variety of garden fresh vegetables (serves 50)

JUMBO SHRIMP

\$325 per tray | \$3.25 per piece

Jumbo black tiger shrimp sautéed in white wine and garlic (100 pieces)

SEAFOOD PLATTER

\$375 per tray

Jumbo black tiger shrimp sauteed in white wine and garlic butter (30 pieces), pan seared scallops (30 pieces), cold new zealand mussels (40 pieces), and side of seasoned baked pacific salmon (75 pieces total)

PUMPERNICKEL & ASIAGO

\$78 / loaf

Fresh pumpernickel loaf with asiago cheese dip and assorted crackers

CAESAR BOWL

\$39 per bowl

crisp romaine lettuce mixed with creamy asiago garlic dressing, real crumbled bacon and finished with garlic croutons and freshly shaved parmesan cheese (serves 8-10)

HIGHLAND SALAD

\$35 per bowl

fresh mixed greens and garden vegetables with choice of two dressing (serves 8-10)

ASSORTED SWEETS

\$175 per tray

assorted mini sweets (nanaimo, brownie, buttermilk, carrotcake) fresh baked pastries (cookies, croissants, turnovers, mini danish) mini cheesecake (50 pieces)

ASSORTED COOKIES

\$75 per tray

Fresh baked, gooey chocolate chip cookies, peanut butter cookies, oatmeal raisin cookies and macadamia nut (50 pieces)



STATIONS

THE PUB

\$14 per person

Chip truck fries, mini sliders, hot dogs

POUTINE BAR

\$9 per person

Chip truck fries with cheese curds, gravy and assorted toppings (chives, sour cream, crumbled bacon and the usual suspects - ketchup, vinegar, salt & pepper)

THE DELI COUNTER

\$14 per person

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

THE CHARCUTERIE BOARD

\$15 per person

Salami, short stick pepperoni, hot calabrese, cured sausage, provoloni antipasti, pitted green olives, brie cheese, cheddar cheese (sliced), cucumber cup with goat cheese, grapes and assorted varieties crackers

THE ARTISAN PIZZA

\$14 per person

{select three}

forest mushroom, goat cheese & caramelized onion
caprese (bocconcini, tomato, pesto, balsamic)
prosciutto & pear
bruschetta with feta
chicken alfredo
traditional pepperoni & cheese

THE CARVERY *(minimum 40ppl)*

\$16 per person

Seasoned, slow roasted beef hand carved by our chef and served on artisanal diner rolls with au jus, horseradish and selection of mustards

PASTA STATION *(minimum 40ppl)*

\$14 per person

Have our chef create your own pasta with an assortment of toppings and sauces. A real crowd pleaser!

SCOTTISH FISH & CHIPS

\$12 per person

Hand battered haddock served with hand cut french fries, house made tartar sauce and malt vinegar

SHANGHAI NOODLES

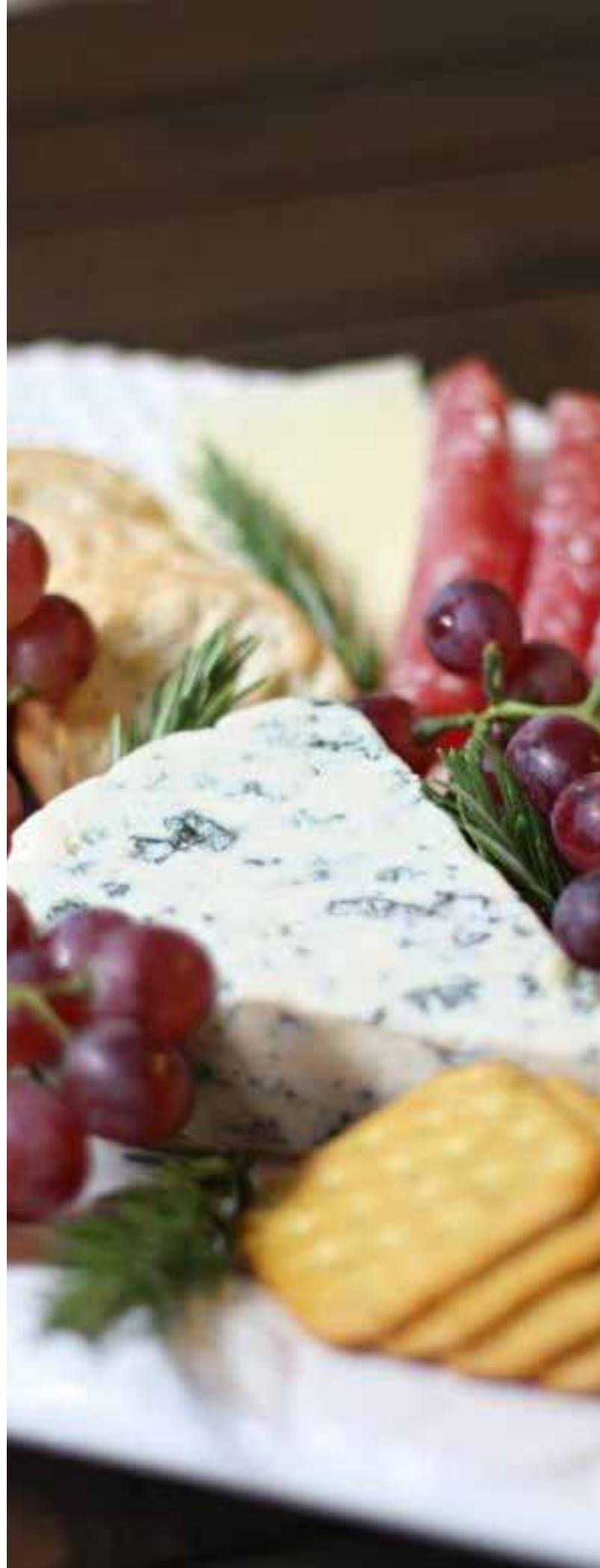
\$12 per person

Shanghai Noodles with stir-fried pork, Napa cabbage, garlic, green onions, and a rich flavorful sauce.

SUNDAE BAR

\$7 per person

3 flavours of ice cream: chocolate, vanilla & strawberry with an assortment of candy and topping



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

Champagne or Mimosa - \$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).



AFTERNOON TEA

AFTERNOON TEA 29

{tea, coffee & choice of lemon or cucumber water}

THIRD TIER SWEETS

SWEETS {SELECT 3}

- Brownie
- Lemon tart
- Nanimo
- Carrot cake
- Cookies
- {chocolate chip, oatmeal raisin, macadamia nut}

SECOND TIER SCONES

TRADITIONAL HOME-MADE SCONES

- Butter balls
- Strawberry jam
- Lemon curd
- Pastries {select 3}
- Croissant (plain & chocolate)
- Danish (lemon, raspberry, blueberry)
- Mini muffins (carrot, blueberry, bran raisin, chocolate chip)
- Apple strudel
- Cinnamon roll

FIRST TIER SAVORIES

TEA SANDWICHES {SELECT 3}

- Egg salad
- Tuna
- Ham & Swiss
- Salmon
- Turkey
- Cucumber & cream cheese

PATIO PARTY

Available May - October after 11am

All patio party receptions must meet our food minimum. Please contact our events coordinator for more details.

Enhance your package with any of our platters or stations

PACKAGE ONE 36

*Minimum 20 ppl

- Personal Chef
- Private Patio (Butler's Pub or Ashburn Sunroom in case of inclement weather)
- Gourmet 6 oz Hamburger or Sausage Grilled
- Hand Cut French Fries
- Pasta Salad
- Garden Salad
- Condiments Station
- (tomato, onion, mustard, ketchup, relish, etc.)

PACKAGE TWO 42

*Minimum 20 ppl

- Personal Chef
- Private Patio (Butler's Pub or Ashburn Sunroom in case of inclement weather)
- 6 oz Sirloin Baseball Steak
- Baked Potato
- Seasonal Vegetable

ADD GOLF & CART
{STARTING AT \$83}





SOCIAL EVENTS AND CELEBRATION

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

NANCY BUSBY-BENNETT

sales@royalashburngolfclub.com

www.royalashburngolfclub.com

905-686-1121 EXT 250