

ROYAL ASHBURN

SPECIAL EVENTS

GALA FUNCTIONS | CORPORATE MEETINGS | GRADUATIONS | PRODUCT
LAUNCHES | BIRTHDAY PARTIES | HOLIDAY PARTIES | SMALL WEDDINGS



MAKE YOUR EVENT AN UNFORGETTABLE ONE
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.



BREAKFAST

Breakfast is available between 6am - 11am
Our breakfast include tea & coffee

LIGHT BREAKFAST 10

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

CONTINENTAL BREAKFAST BUFFET 14

assorted large muffins, croissants, fresh scones, fruit cocktail, lemon or cucumber ice water, selection of fruit juices and brewed coffee and selection of teas

BREAKFAST BUFFET 25

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

ENHANCEMENTS

selection of assorted individual yogurts	\$3pp
choice of cereal	\$3pp
fresh fruit tray	\$4.50pp
oatmeal (syrup, milk, brown sugar)	\$3pp
top oatmeal with fresh berries	\$1.25pp
mimosa's	\$8pp
assorted baked cookies	\$12dozen
assorted pastry tray	\$16dozen
assorted large muffins	\$18dozen

BREAK TIME

coffee & assorted teas	\$2.50pp
mini sweet tray	\$3.25pp
sandwich tray	\$7.50pp
fresh vegetables & dip	\$3.50pp

PLATED BREAKFAST 19

(SMALL GROUPS)

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)

ENTREES

Available between 11am - 9pm

Our plated lunches includes tea & coffee

ASSORTED WARM ROLLS

SOUP OR SALAD {select one see page 4}

ENTREE {select one below}

DESSERT {select one see page 4}

SHRIMP PENNE 36

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

STUFFED PORK LOIN 38

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

CHICKEN SCALLOPINI 39

seasoned chicken breast with a
mushroom cream sauce

PETITE FILET 39

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

CHICKEN SUPREME 39

pan seared, oven roasted chicken
supreme with a herbed pan jus

CHICKEN SUPREME 40

stuffed with sundried tomato, spinach & goat cheese

ROAST STRIP LOIN & CHICKEN 42

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 42

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

ENGLISH ROAST BEEF 42

thinly sliced, slow roast beef dinner

PRIME RIB OF BEEF 48

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 STRIPLON 48

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

EGGPLANT PARMESAN 34

seasoned breaded eggplant pan seared and
baked with tomato sauce and shredded parmesan & mozzarella

THREE CHEESE RAVIOLI 34

in a rich zesty tomato sauce baked with mozzarella

STUFFED PEPPER 34

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



ENTREE OPTIONS

SOUPS

all soups are in house homemade soups.

**CREAM OF VEGETABLE
BROCCOLI AND CHEDDAR
CARROT GINGER
MINISTRONE
BEEF BARLEY
SUN-DRIED TOMATO BASIL**

SALADS

top your salad with sautéed shrimp, or rolled smoked salmon \$5 pp.

GARDEN SALAD

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

BABY SPINACH

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

PLATED ACCOMPANIMENTS

{SELECT ONE (1) SIDE}

rosemary roasted mini red potato
garlic mashed potato
traditional mashed potato
rice pilaf
jasmine scented rice
potato dauphinoise

{SELECT ONE (1) VEGETABLE}

grilled vegetable (red onion, zucchini, red & green pepper)
sweet baby carrots & green beans
mixed vegetable (carrots, cauliflower & broccoli)
asparagus (add \$2 pp)

DESSERTS

STICKY TOFFEE PUDDING

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

MOLTEN CHOCOLATE LAVA CAKE

warm chocolate cake filled with a molten chocolate lava explosion and vanilla ice cream

SHEET CAKE

vanilla cake with whipped cream and icing

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

TAFFY APPLE CHEESECAKE (add \$3.5pp)

NY cheesecake spiced with cinnamon and brown sugar and topped with caramel

FOUR LAYER CHOCOLATE CAKE (add \$3.5pp)

four layers of decadent chocolate cake separated by layers of chocolate fudge and finished with a dark chocolate glaze

RED VELVET CAKE (add \$3.5pp)

three layers of red velvet topped with a silky cream cheese icing and finished with white and dark chocolate shavings and white chocolate drizzle



BRUNCH BUFFET 39

{MINIMUM 40PPL}

Our buffet includes tea & coffee, scrambled eggs, bacon or sausage, home-fries, assorted breakfast pastries (danish, croissants, turnovers & muffins), fresh fruit and choice of the following:

ASSORTED WARM ROLLS

SALAD {select one see page 8}

SIDE {select one below}

MAIN {select one below}

SIDE

Pancakes with maple syrup

French toast with syrup

Waffles with whipped cream and choice of berry coulis
(blueberry, strawberry, or raspberry)

MAIN

add an additional main \$8.00 per person

Smoked ham

Panko breaded chicken breast

White Fish

Mediterranean haddock

Stuffed Pork Loin

Layered house made vegetarian or meat Lasagna

Roast turkey with gravy & bread stuffing (available after Oct.1)

BRUNCH ENHANCEMENTS

Sausage links \$4pp

Pancakes with maple syrup \$4pp

French toast with syrup \$4pp

Waffles with whipped cream and
choice of berry coulis (blueberry, strawberry, or raspberry) \$4pp

Eggs benedict \$4pp

Omelette Station \$8pp

Made to order with assortment of fresh toppings
(red & green pepper, onion, tomato, mushroom, ham & cheese)





WORKING BUFFET

Lunch is available between 11am - 4pm

Our buffet includes tea & coffee

SALAD {select one see page 8}

MAIN {select one below}

DESSERT {assorted cookies, brownies & squares}

BUFFET

36

THE DELI COUNTER

(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

SUMMER BBQ

bbq chicken (*choice of jerk or our own bbq sauce*)

coleslaw

seasoned potato wedges

BURGER BAR - BUILD YOUR OWN

bbq burgers & smoked sausages

over 20 gourmet toppings

handcut french fries

MEDITERRANEAN

spinach & ricotta cannelloni with tomato cream sauce

pork souvlaki

seasoned grilled chicken breast

rice pilaf

tzatziki

THE ROYAL BUFFET

Available for lunch & dinner between 11am - 9pm
Our buffets include tea & coffee

OPTION 1

46

*Buffets include sautéed seasonal vegetables

SALAD {select two see page 8}

SIDE {select one see page 8}

PASTA {select one see page 8}

MAIN {select one below}

DESSERT {assorted cookies, brownies & squares}

OPTION 2

56

*Buffets include sautéed seasonal vegetables

SALAD {select two see page 8}

SIDE {select two see page 8}

PASTA {select two see page 8}

MAIN {select two below}

DESSERT {assorted cookies, brownies & squares}

DINNER MAIN

MEAT OR VEGETARIAN LASAGNA

deep dish lasagna made fresh with lots of cheese

OVEN ROASTED JERK OR BBQ CHICKEN

perfectly seasoned, slow roasted and finished on a hot grill

STUFFED ROAST PORK LOIN

with a herbed pan au jus and apple cutney

CARVED ROAST BEEF

thinly sliced and served in a rich mushroom gravy

SMOKED HAM

served with a sweet maple glaze and fresh pineapple

PANKO BREADED CHICKEN BREAST

tender crusted chicken breasts served with a chardonnay sauce

MEDITERRANEAN HADDOCK

with cherry tomato, olives and red onion

BUTTER CHICKEN

mild curry with tender chicken breasts and naan bread

WHITE FISH

in a lemon caper cream sauce

ADD A SECOND ENTRÉE \$8 PP

ADD A PRIME RIB CARVERY \$9 PP





BUFFET ACCOMPANIMENTS

BUFFET PASTA

PENNE PASTA

with italian sausage, roasted red pepper & onion in tomato sauce

PENNE PASTA

with smoked bacon & chives in an alfredo sauce

MACARONI

3 cheese blend

BUFFET SALADS

CURRIED CHICK PEA SALAD

seasoned chick peas with finely diced red onion and red & green peppers.

POTATO SALAD

ontario potatoes, boiled eggs & green onion

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

BUFFET SIDES

rosemary roasted mini red potato

garlic mashed potato

traditional mashed potato

rice pilaf

jasmine scented rice

HOLIDAY MENU

Holiday Packages available from October - January
Our plated dinners includes tea & coffee

ASSORTED WARM ROLLS
SOUP OR SALAD {select one}
ENTREE {select one}
DESSERT {select one}

SALAD

KALE SALAD
Kale & radicchio with roasted pumpkin seeds, red onion and cherry tomatoes served with balsamic dressing

FALL SALAD
Mixed greens topped with roasted butternut squash, turnip, carrots and celery with a maple vinaigrette

TRADITIONAL CAESAR SALAD
Crisp romaine lettuce with creamy Caesar dressing, double smoked bacon, garlic croutons & shaved parmesan cheese

BABY SPINACH
Garnished with red onion, button mushrooms & parmesan to with raspberries and a raspberry vinaigrette

SOUPS

ROASTED BUTTERNUT SQUASH
Local butternut squash roasted, seasoned and pureed

PUMPKIN & APPLE
Pureed pumpkin & local apples with a hint of cinnamon

CARROT GINGER
Ontario carrots accented with fresh ginger

BEEF BARLEY
A fall classic simmered with farm fresh vegetables

ENTREES

Served with one vegetable and one side

{ONE (1) VEGETABLE}
green beans & carrots
roasted root vegetables

{SELECT ONE (1) SIDE}
potato dauphinoise
traditional mashed potato
rosemary roasted mini red potato

ROAST TURKEY DINNER 42
Traditional turkey dinner served with seasoned bread stuffing

PINEAPPLE GLAZED SMOKED HAM 42
Oven roasted bone-in ham sliced and served with a maple pineapple glaze

TURKEY & HAM COMBO 44
Oven roasted turkey finished with gravy and glazed ham

FESTIVE CHICKEN SUPREME 40
Chicken supreme stuffed with a cranberry cornbread stuffing finished with a pan gravy

ROAST STRIPLOIN & CHICKEN 42
Thinly sliced certified angus beef striploin with a red wine au jus and seasoned panko crusted chicken breast with a chardonnay sauce

PRIME RIB OF BEEF 48
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

THREE CHEESE RAVIOLI 34
In a rich zesty tomato sauce baked with mozzarella (*vegetarian*)

STUFFED PEPPER 34
Seasoned rice and fresh vegetables stuffed in a red pepper and finished with tomato sauce. (*gluten free, vegan & vegetarian*)

DESSERT

BREAD PUDDING WITH CUSTARD
House made traditional bread pudding served with a warm custard

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

PUMPKIN PIE
House made pumpkin pie with whipped cream

MOLTEN 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)

BRUNCH BUFFET AND SPECIAL EVENT PACKAGE
OPTIONS ARE ALSO AVAILABLE FOR HOLIDAY EVENTS.



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

pumpnickel 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 cookies (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).



SPECIAL EVENTS

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

NANCY BUSBY-BENNETT

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