

ROYAL ASHBURN

TOURNAMENTS AND GOLF EVENTS

MAKE YOUR EVENT AN UNFORGETTABLE ONE

2018



THANK YOU

FOR YOUR INTEREST IN ROYAL ASHBURN

GOLF EVENT PACKAGES INCLUDES

Preferred pricing offered to all tournament groups (see enclosed)

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 • Men's & Ladies locker rooms

Menu prices include 15% gratuity



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.

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.

ADDITIONAL FEATURES

MEN'S & LADIES LOCKER ROOMS

Royal Ashburn has both Mens and Ladies locker rooms. Offering shower facilities, fresh towels, toiletries, lockers, and bathrooms.

PRACTICE FACILITIES

Our 350 yard Practice Range offers expansive natural grass tee decks and putting green cater to all types of golfers from beginner to the professional.

BUTLER 'S PUB & GRILL

Excellent for entertaining and allows private seating for small gatherings. Our executive Chef and culinary team prepare menu items fresh in house using only the finest ingredients.

GOLF RATES

MONDAY - THURSDAY

Golf, cart & range **\$84**

FRIDAY - SUNDAY

Golf, cart & range **\$88**

PRICING INCLUDES:

- Private registration area
- Personalized cart signs
- Personalized score cards
- Use of driving range prior to tee off (**excluding first tee start**)
- Valet bag drop
- Signage placement
- On course activities
- Tournament gifting. From apparel to electronics, we can assist you with all gifting and swag at discounted pricing
- Foursome with cart donated to your event
(to be used at a later time)



FORMATS

SHOTGUN START

A shotgun start allows all golfers in the tournament to start and finish play at the same time as participants will be spread throughout the 18 holes of the golf course. The golf course will be booked exclusively for your event for either a morning or afternoon start.

GOLFERS: Ideal for tournament of 120 + golfers

TYPICAL START TIME: 7:30 am or 1:00 pm (*Alternate start times may be available at a premium*)

ADDITIONAL: Half day course closure. Food purchase is required

A MODIFIED SHOTGUN

Similar to a shotgun start as all golfers will begin and end play at the same time. The major difference is the golf course will have additional public and member play surrounding the event and golfers must maintain a pace of play of 4.5 hours.

GOLFERS: Ideal for tournament with 60 – 119 Golfers

TYPICAL START TIME: *Start times will vary depending on number of players.

FIRST TEE START

A first tee start sees golfers teeing off in foursomes one after another. Our tee times are set in 8 and 9 minute intervals and we are able to tee off 28 golfers per hour. This format is great for smaller groups of golfers and allows time for golfers to gather both before and after their round and socialize with one another. With a beautiful gazebo located behind the 18th green golfers are able to cheer each other on as each group finishes their round.

GOLFERS: Ideal for tournaments up to 60 golfers

TYPICAL START TIME: The added benefit of a first tee start is you can choose when to tee off

ADDITIONAL: Range is not included with first tee starts but may be added for an additional \$5pp

NINE HOLE EVENT

Becoming more common and popular in our fast paced society, 9 hole tournaments allow for an enjoyable time on the golf course in half the time

GOLFERS: Ideal for tournaments up to 72 golfers

TYPICAL START TIME: 3pm or later; but additional options may be available

PLATED LUNCH

Lunch is available between 11am - 4pm
Our plated lunches includes tea & coffee
(all dietary restrictions will be accommodated)

ASSORTED WARM ROLLS

SOUP OR SALAD {select one see page 5}

ENTREE {select one below}

DESSERT {select one see page 5}

ENTREE

CHICKEN SUPREME 32

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

CHICKEN SCALLOPINI 32

seasoned chicken breast with a mushroom cream sauce

PETITE FILET 36

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

SHRIMP PENNE 36

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

THREE CHEESE RAVIOLI 31

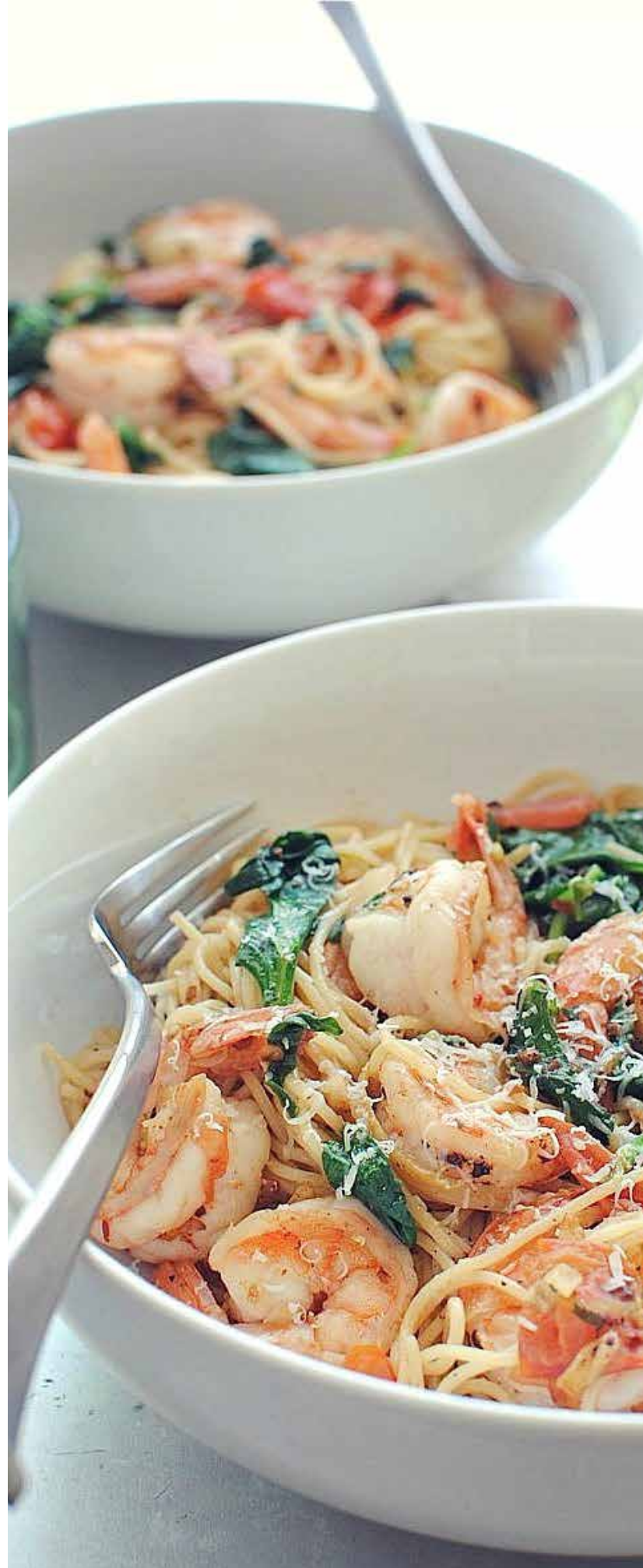
in a rich zesty tomato sauce baked with mozzarella (vegetarian)

STUFFED PEPPER 31

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

MEDITERRANEAN 31

grilled chicken with rice



PLATED DINNER

Dinner is available between 4pm - 9pm
Our plated dinners includes tea & coffee
(all dietary restrictions will be accommodated)

ASSORTED WARM ROLLS

SOUP OR SALAD {select one see page 5}

ENTREE {select one below}

DESSERT {select one see page 5}

ENTREE

- | | |
|---|-----------|
| CHICKEN SUPREME | 35 |
| pan seared, oven roasted chicken
supreme with a herbed pan jus | |
| CHICKEN SUPREME | 36 |
| stuffed with sundried tomato, spinach & goat cheese | |
| ROAST STRIP LOIN & CHICKEN | 40 |
| 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 | 41 |
| 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 | 38 |
| thinly sliced, slow roast beef dinner | |
| PRIME RIB OF BEEF | 45 |
| 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 | 45 |
| 10oz certified black angus striploin aged a
minimum 28 days grilled medium | |
| STUFFED PORK LOIN | 31 |
| slow roasted pork loin with a traditional
bread stuffing, brown pan gravy and apple chutney | |
| THREE CHEESE RAVIOLI | 31 |
| in a rich zesty tomato sauce baked with mozzarella | |
| STUFFED PEPPER | 31 |
| seasoned rice and fresh vegetables stuffed
in a red pepper and finished with tomato sauce
(gluten free & vegan) | |

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.

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

PLATED ACCOMPANIMENTS

{SELECT ONE (1) SIDE}

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

mushroom risotto (add \$2 pp)

{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



DINNER BUFFET

Dinner is available between 4pm - 9pm

Our buffets include tea & coffee

(all dietary restrictions will be accommodated)

DINNER

*Buffets include sautéed seasonal vegetables

52

SALAD {select two}

SIDE {select one}

PASTA {select one}

MAIN {select one below}

DESSERT {assorted cookies, brownies & squares warm seasonal fruit crumble}

ROYAL

*Buffets include sautéed seasonal vegetables

63

SALAD {select two}

SIDE {select two}

PASTA {select two}

MAIN {select two below}

DESSERT {assorted cookies, brownies & squares warm seasonal fruit crumble}

DINNER MAIN

OVEN ROASTED JERK OR BBQ CHICKEN

roast season perfectly

STUFFED ROAST PORK LOIN

with a herbed pan au jus and apple cutney

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

SECOND ENTRÉE (add \$6pp)

PRIME RIB CARVERY (add \$9pp)

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 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 SIDES

rosemary roasted mini red potato

garlic mashed potato

traditional mashed potato

rice pilaf

jasmine scented rice





AT THE TURN

BBQ LUNCH **12**
 choice of hot dog, hamburger, or Italian pork sausage with assorted fresh toppings and condiments and choice of nonalcoholic beverage (vegetarian burgers available by request)

MONTREAL **14**
 Smoked Meat shaved smoked meat on a fresh kaiser with caramelized onions and fresh toppings & condiments with choice of non-alcoholic beverage

BOXED LUNCH **19**
 ½ a roast beef sandwich with cheddar and ½ a ham sandwich with swiss cheese on a fresh baked Kaiser with chocolate chip cookies, fresh whole fruit and a bottle of water (substitute and alcoholic beverage \$4/pp)

BREAK TIME

coffee & assorted teas \$2.5pp
 mini sweet tray \$3.5pp
 sandwich tray \$9.5pp
 fresh vegetables & dip \$4pp



BREAKFAST

Breakfast is available between 6am - 11am
 Our breakfast include tea & coffee
 (all dietary restrictions will be accommodated)

REGISTRATION **5**
 fresh coffee, assorted teas and a selection of freshly baked muffins

GRAB & GO **13**
 prior to tee off enjoy a ham, egg and cheese bagel, fresh whole fruit, assorted muffins and fruit juice

HOT BREAKFAST **17**
 scrambled eggs, sausage, seasoned breakfast potatoes, fruit cocktail, coffee, assorted teas and fruit juice

BREAKFAST BUFFET **28.5**
 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 **33**
 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

selection of assorted individual yogurts \$3.5pp
 choice of cereal \$3.5pp
 fresh fruit tray \$5pp
 oatmeal (syrup, milk, brown sugar) \$3.5pp
 top oatmeal with fresh berries \$1.5pp
 mimosa's \$8pp
 assorted baked cookies \$14/dozen
 assorted pastry tray \$18.5/
 dozen
 assorted large muffins \$21/dozen

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

CONTACT OUR EVENTS TEAM

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**995 MYRTLE ROAD WEST,
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With over 50 years experience hosting corporate and charitable golf events; we know how to make a tournament successful – outstanding service, superb facilities and exceptional cuisine.