ROYAL ASHBURN

Weddings

OUR MOST POPULAR PACKAGES

2019

Photo credit: K. Thompson Photography
Wedding Packages

Our Elegant Rooms

COMPTON ROOM (holds up to 240)
Completely devoted to entertaining, The Compton Room on the upper level features an adjacent sundeck, glassed-in terrace and walk-out patio providing spectacular views of the golf course.

ASHBURN ROOM (holds up to 160)
The Ashburn Room has sweeping banks of French doors leading you to the sunroom with a large fireplace and an abundance of natural light from the windows overlooking your private outdoor terrace. Making this room the perfect place to host your pre-dinner reception.

WOODLAND GARDEN (holds up to 220)
Enter this beautiful ceremony area through our professionally designed archway. Follow the winding path that leads up to a gorgeous chapel-like gazebo. This ceremony garden is surrounded by elegant gardens and natural forestry.

CEDARS GARDEN (holds up to 180)
The unique atmosphere of privacy and exclusivity is the perfect setting for the exchange of vows. Cedars Garden is surrounded by the beauty of nature offering a wonderful feeling of romance.

COMPTON TERRACE (holds up to 180)
Adjacent to The Compton Room, our glassed-in terrace and sun deck have hosted many intimate wedding ceremonies. The brilliant surroundings offer you a breathtaking view of the lush golf course and landscaped gardens.

ASHBURN SUNROOM (holds up to 150)
The solarium adjacent to The Ashburn Room can also house wedding ceremonies. Share your vows with your guests in front of our large elegant fireplace.

Wedding Packages

INCLUDE

Professional Wedding Coordinator • Uniformed Staff • Floor Length White Table Linens • Choice Of Coloured Overlays & Napkins • Head Table On Risers With Skirted Cloths • Chair Covers • Royal Doulton China & Sparkling Stemware • Cake, Gift And Receiving Table • Skirted Service Tables • Bridal Gardens For Photography • Private Bridal Suite • Cake Cutting Service • Microphone And Podium • Lcd Projectors And Screen • Emergency Generators • Complimentary Menu And Wine Tasting For The Bride & Groom

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Indoor & Outdoor Ceremony - $995 +hst

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PREMIERE PACKAGE

$135 pp - Saturday
$129 pp - Friday & Sunday
Pre-reception non-alcoholic punch and champagne punch
Warm ciabatta dinner rolls
Three (3) course gourmet plated dinner
Poured wine with dinner
Poured champagne for toasting
Five (5) hours of host bar
Late night tea & coffee
All taxes and service fees included

GRAND PACKAGE

$151 pp - Saturday
$145 pp - Friday & Sunday
Pre-reception non-alcoholic punch and champagne punch
Pre-reception hors d’oeuvres (choice of any 4 items)
Warm ciabatta dinner rolls
Four (4) course gourmet plated dinner
Poured wine with dinner
Poured champagne for toasting
Tempting late night table (select 1 station)
Five (5) hours of host bar
Late night tea & coffee
All taxes and service fees included

THE ROYAL PACKAGE

$173 pp - Saturday
$167 pp - Friday & Sunday
Pre-reception non-alcoholic fruit punch and champagne punch
Pre-reception hors d’oeuvres (choice of any 4 items)
Shrimp Platter (cocktail) or Fritto Misto (family style)
Warm ciabatta dinner rolls
Four (4) course gourmet plated dinner (See Royal Menu)
Sorbet (intermezzo)
Poured wine with dinner
Poured champagne for toasting
Liqueur service (after dinner)
Tempting late night table (select 1 station)
Six (6) hour of host bar
Late night tea & coffee
All taxes and service fees included

CHILDREN

(2-11 Years Old)
$53 pp
includes same starters and dessert as adult menu without alcohol
(Select one (1) entree)
Chicken Fingers
Mac and Cheese
Hot Dog & Fries
Hamburger & Fries
All taxes and service fees included

YOUTH

(12-18 Years Old)
$100 pp
Pricing includes the same meal selection without alcohol
All taxes and service fees included

VENDORS

(Photographers etc.)
$100 pp
Pricing includes the same meal selection without alcohol
All taxes and service fees included
**SOUPS**

Premiere Package select one soup or salad  
Grand & Royal select one soup and salad

**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

_Pasta is available upon request in substitute of the soup. Contact our wedding coordinator for more details._  
905-686-1121

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**SALADS**

Premiere Package select one soup or salad  
Grand & Royal select one soup and salad

**GARDEN SALAD**  
fresh summer garden salad with cucumber, tomato, red & green pepper and grated carrot. Served with your choice of salad dressing (ranch, balsamic, italian, avocado, grapefruit, french)

**TRADITIONAL CAESAR**  
crisp romaine lettuce with creamy caesar dressing, double smoked bacon, garlic croûtons & shaved asiago and parmesan cheese

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

**KALE SALAD**  
kale & radicchio with roasted pumpkin seeds, red onion and cherry tomatoes. Served with a balsamic dressing

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

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

**ANTIPASTO**  
grilled eggplant, roasted peppers, bocconcini & tomato, prosciutto, melon & black olives drizzled with olive oil and a balsamic reduction

_Top your salad with sauteed shrimp, or rolled smoked salmon $5 pp_
PREMIERE & GRAND ENTREES

*Upgrade your Entree to a Royal Entree for $15pp*

**CHICKEN SUPREME**
pan seared golden and finished in the oven. Served with herbed chardonnay pan sauce

**CHICKEN SUPREME**
stuffed with emmental cheese and topped with a béchamel sauce

**CHICKEN SUPREME**
stuffed with sundried tomato, spinach and goat cheese with a creamy tomato sauce

**ROAST STRIP LOIN & CHICKEN**
thinly sliced certified angus beef strip loin and seasoned panko crusted chicken breast with a chardonnay sauce

**PRIME RIB OF BEEF**
triple A beef aged a minimum of 28 days seasoned with sea salt and cracked black pepper

**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

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

ROYAL ENTREES

**FILET MIGNON**
6 oz certified angus beef filet with two jumbo tiger shrimp sautéed in fresh garlic and finished with a rich bernaise sauce

**STRIPLOIN & LOBSTER TAIL**
6oz certified angus beef strip loin, aged a minimum 28 days, and topped with a lobster tail & garlic butter

**VEAL CHOP**
10oz veal t-bone chop grilled medium with a marsala au jus

**WHITE ROCK CHICKEN**
boneless whole cornish hen filled with savoury rice and cranberries then drizzled with a chardonnay cream sauce

**NEW ZEALAND LAMB LOIN**
tender New Zealand lamb pan seared and finished in a hot oven, then drizzled with a madeira sauce

ACCOMPANIMENTS

**SIDE** (select one (1) side)
rosemary roasted mini red potato
garlic mashed potato
sweet potato mash
traditional mashed potato
rice pilaf
jasmine scented rice
potato dauphinoise

**VEGETABLES** (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)
DESSERTS
(Select one (1) dessert)

NEW YORK CHEESECAKE
creamy cheesecake with choice of fruit topping and whipped cream

CHOCOLATE MOUSSE CAKE
rich chocolate cake drizzled with raspberry coulis

LEMON TART
lemon tart drizzled with raspberry coulis

LEMON MOUSSE
refreshing lemon mousse with a chocolate wafer and fresh strawberry

STICKY TOFFEE PUDDING
served warm with caramel sauce and ice cream

CRÈME BRULEÉ
classic french creme brulee finished with a crisp crackle

MOLTEN CHOCOLATE LAVA CAKE
chocolate cake filled with a molten chocolate lava served warm

VEGETARIAN ENTREES
(Select one (1) vegetarian entree)

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

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

STUFFED PEPPER - gluten free & vegan
seasoned rice and fresh vegetable stuffed in a red pepper and finished with tomato sauce

VEGETABLE STIR FRY - gluten free & vegan seasoned stir fried rice topped with a medley of fresh vegetables.

* vegetarian entree comes with the same soup, salad and dessert as selected in package. No side will apply to vegetarian entree.
PREMIERE & GRAND BAR

BEER
Budweiser
Bud Light
Michelob Ultra
Keiths
Stella
Corona
Heineken
Smirnoff Ice

LIQUOR
Smirnoff Vodka
Seagrams Vo Rye
Captain Morgan’s White Rum
Gordons Gin
Bells Scotch Whiskey

WINE
* Upgrade your wine to a Royal Wine for $5 pp

(white)
Santa Carolina Chardonnay - Chile
McGuigan Black Label Pinot Grigio - Australia
Santa Carolina Sauvignon Blanc - Chile

(red)
Santa Carolina Merlot - Chile
McGuigan Black Label Shiraz - Australia
Finca Flichman Misterio Malbec - Argentina

ADDITIONAL SERVICES

EXTRA HOUR OF BAR
$8 pp

BOTTLE SERVICE MENU
$50 per bottle for special requests above the cost of the bottle.

PREMIUM BAR PACKAGE (add $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 (add $13 pp)
Johnnie Walker Black
Dalwhinnie 15Yr
Cardhu
Singleton 12 Yr
Talisker Storm

LIQUEUR PACKAGE (add $8 pp)
(after dinner)

ROYAL BAR

BEER
Budweiser
Bud Light
Michelob Ultra
Keiths
Stella
Corona
Heineken
Smirnoff Ice

LIQUOR
Smirnoff Vodka
Seagrams Vo Rye
Captain Morgan’s White Rum
Gordons Gin
Bells Scotch Whiskey

WINE
(white)
Pasqua Pinot Grigio - Italy
Giesen Sauvignon Blanc - New Zealand

(red)
Cecchi Chianti - Italy
Pasqua Passimento Rosso - Italy

LIQUEUR (AFTER DINNER)
(Select two (2))
Bailey’s Original Irish Cream
Courvoisier
Rumchata
Disaronno Originale Amaretto
Drambuie
Ramazzotti Sambuca (Black Or White)
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 sliced 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**
amarinated 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

Add hors d’oeuvres to your Premiere Package for $15.60 pp
(Select Four (4) hors d’oeuvres)
STATIONS

THE PUB
chip truck fries, mini sliders, hot dogs

THE CHARCUTERIE BOARD
Short stick pepperoni, hot calabrese, Cured sausage, provoloni antipasti, pitted green olives, brie cheese, aged cheddar, cucumber cup with goat cheese, crispy grapes and assorted crackers

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

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

SUNDAE BAR
3 flavours of ice cream: chocolate, vanilla & strawberry with an assortment of candies and toppings (Select as your late night station or add $7 pp to enhance your late night)

PLATTERS

ASSORTED CHEESE TRAY
$300 per tray | $6 per person
Double cream brie, havarti, aged cheddar, provolone, swiss & roquefort cheese with assorted crackers, crispy 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)

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)

SEAFOOD PLATTER
$375 per tray
Jumbo black tiger shrimp sautéed 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

ASSORTED COOKIES
$75 per tray
Fresh baked, gooey chocolate chip cookies, peanut butter cookies, oatmeal raisin cookies and macadamia nut cookie (50 pieces)

ASSORTED SWEETS
$175 per tray
assorted mini sweets (nanaimo, brownie, butternut, carrotcake) fresh baked pastries (cookies, croissants, turnovers, mini danish) mini cheesecake (50 pieces)