

ROYAL ASHBURN

Weddings

OUR MOST POPULAR PACKAGES
2019



photo credit: K.Thompson Photography

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



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.

Indoor & Outdoor Ceremony - \$995 +hst

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.

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

Packages



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



Starters

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

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 striploin 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

Entrees



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

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.

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 BRULÉE

classic french creme brulee finished with a crisp crackle

MOLTEN CHOCOLATE LAVA CAKE

chocolate cake filled with a molten chocolate lava served warm



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)

Hors D'oeuvres



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

*Add hors d'oeuvres to your Premiere Package for \$15.60 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 sliced and served on a mini yorkshire pudding with horseradish aioli

SAUSAGE ROLL

flaky pastry surrounding seasoned sausage

SPRING ROLLS

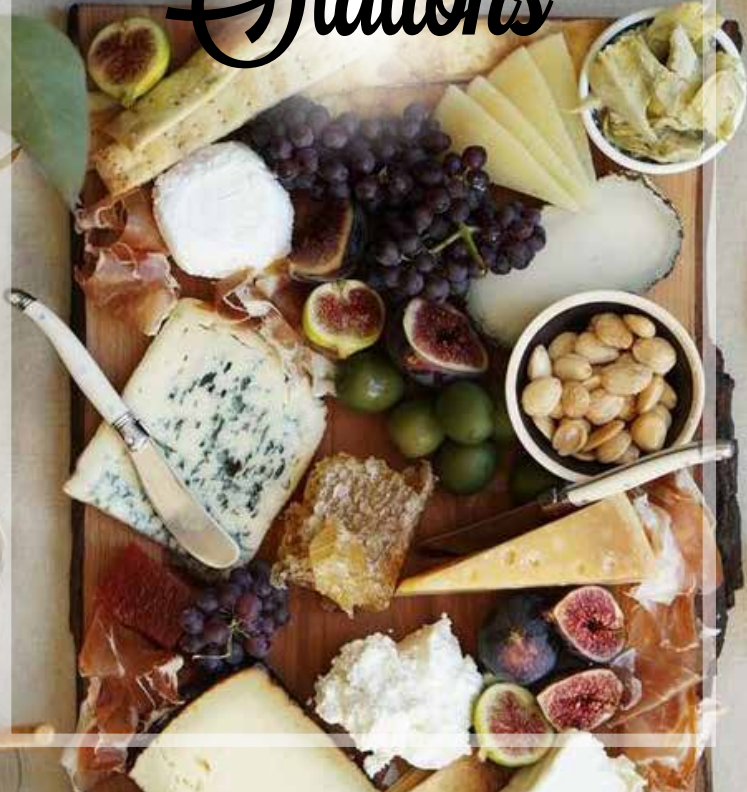
mini spring rolls oven baked and served with plum sauce

LEMON CHICKEN

marinated chicken sauteed in lemon sauce over rice on a chinese spoon



Stations



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, crisp 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
capresse (boccoccini, 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, 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)

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, butterscotch, carrotcake) fresh baked pastries (cookies, croissants, turnovers, mini danish) mini cheesecake (50 pieces)





ROYAL ASHBURN

Weddings

CONTACT OUR WEDDING & EVENTS TEAM

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