

SOUTHEAST ASIAN WEDDINGS



SOUTHEAST ASIAN PACKAGES

All packages include pre-dinner punch, coffee and tea service throughout your event, wedding cake cut and platter service.

SILVER | \$129 PER PERSON

APPETIZERS *(select three options)*

ENTRÉE *(select three options) - (two vegetarian, one meat)*

SALAD *(select two options)*

RICE *(select one option)*

DESSERT *(select one option)*

GOLD | \$143 PER PERSON

APPETIZERS *(select four options)*

ENTRÉE *(select four options) - (two vegetarian, two meat)*

SALAD *(select two options)*

RICE *(select one option)*

DESSERT *(select one option)*

PLATINUM | \$156 PER PERSON

APPETIZERS *(select four options)*

ENTRÉE *(select five options) - (three vegetarian, two meat)*

SALAD *(select three options)*

RICE *(select one option)*

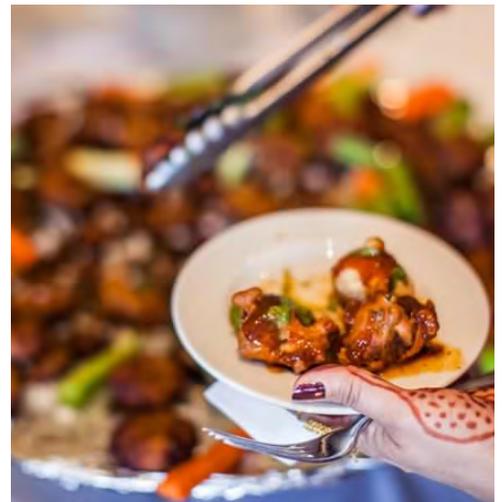
DESSERT *(select one option)*

SWEET TABLE *(assorted pastries)*

> All dietary restrictions will be accommodated.

A meeting with our Executive Chef can be arranged to finalize meal preparations.

> Unlimited soft drinks package is available for an additional \$5++ per person. For full bar package options please contact your event manager.



SOUTHEAST ASIAN MENU OPTIONS

CHOICE OF APPETIZERS

ONION BHAJIS

Crispy onion fritters with gram flour and garlic raita.

VEGETABLE KOFTA

Fritters with a blend of vegetables and spices with mint cilantro sauce.

VEGETABLE SAMOSA'S

Spiced potatoes and peas in a crispy pastry served with a tamarind chutney.

VEGETABLE PAKORA

Fresh vegetable fritters served with green chutney.

PANI POORI

Small fried hallow puri balls, filled with potatoes, onions, chutney and masala water.

PAPDI CHAAT

Crunchy wafers topped with chickpeas, potatoes, onions, special spices, yogurt, green and tamarind chutney.

TANDOORI CHICKEN

Tandoori chicken skewer served with a cucumber raita.

HARA BHARA KEBAB

Kebab with potatoes, peas and spinach served with green chutney.

MURGH MIRCH TIKKA

Black pepper and chicken kebab.

CHOICE OF SALAD

GARDEN SALAD

Fresh summer garden salad with cucumber, tomato, red and green peppers and grated carrot, served with your choice of salad dressing (ranch, balsamic or Italian).

KACHUMBER SALAD

Chopped onions, cucumber, tomatoes in lemon juice and spices.

CURRY CHICKPEA SALAD

Tossed chickpeas with fresh garden vegetables dressed with a warm east Indian spice dressing.

MIXED BEAN SALAD

Trio of beans, fresh garden vegetables, with fresh cilantro, and a light creamy dressing

CHOICE OF RICE

VEGETABLE BIRYANI

Aromatic basmati rice cooked with garden fresh vegetables, garam masala, garnished with fried onions and green chilies.

CHICKEN BIRYANI

Chicken pieces marinated in a special masala, cooked with aromatic basmati rice and garnished with fried onions.

RICE PILAF

Aromatic basmati rice tempered with cumin seed.

PILAU RICE

Sauteed aromatic basmati rice with spices and cooked in a vegetable broth.

> Add a salad or rice dish to your package for an additional \$3 per person.

VEGETARIAN OPTIONS

All vegetarian and meat options are served with yellow lentil dhal, naan and parantha, mango pickle and raita.

ALOO GHOBI

Florets of cauliflower with potatoes, peas, onions, tomatoes and spices.

CHANA TIKKA MASALA

Chickpeas, potato and tomatoes cooked with a blend of spices.

PALAK PANEER

Creamy baby spinach sautéed and braised with paneer cheese and finished with cream.

BRINAJAL CURRY

Pieces of eggplant cooked with garlic, ginger and garam masala.

VEGETABLE JALFREZI

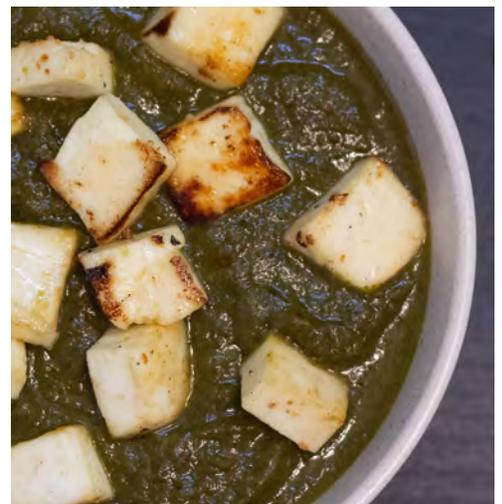
Sautéed mixed vegetables in a tomato curry sauce.

MASALA DOSA

Rice and lentil flour pancake stuffed with potato masala served with green cilantro chutney and sambal.

BINDI MASALA FRY

Stir fry of okra, onion, tomatoes and spices.



MEAT OPTIONS

CHICKEN TIKKA MASALA

Chunks of chicken in masala sauce with bell peppers, onions and yogurt.

GOST ROGAN JOSH

Diced boneless beef in yogurt gravy with onion, fennel, garlic and mint.

TANDOORI CHICKEN

Grilled bone-in chicken marinated in yogurt, garlic, ginger and fresh ground spices.

GOST VINDALOO

Diced beef cooked in a spicy sauce with garlic, ginger and a blend of spices.

BUTTER CHICKEN

Cubes of chicken cooked in a spicy tomato, butter and cream sauce.

MACHER JHOL

Bengali fish curry with chunks of snapper, garlic, tomatoes and spices.

DESSERT OPTIONS

GAJAR HALWA

Indian pudding with carrots, milk, sugar and nuts.

GULAB JAMUN

Traditional deep fried milk pastry served in a rosewater honey syrup.

KHEER

Traditional Indian style rice pudding with saffron.



photo credit: photography by harris



THE CULINARY MASTERMIND



THE ROYAL CULINARY CREATOR

THE ROYAL ASHBURN GOLF CLUB
EXECUTIVE CHEF, JOHN GRIGGS

From a young age I have always had a passion for food and cooking. Whenever we had family gatherings the focus was always surrounded by food and enjoyment, so my profession was both a natural and perfect fit. I fondly remember my uncle, who was also a chef, once told me: "If you have a passion for what you do, the world is your oyster, and the sky is the limit." Knowing what he had accomplished during his personal and working life, I knew then my destiny was to become a professional Chef.

Born and raised in Toronto, Ontario, I took my first restaurant job at The Keg Steakhouse at the age of 15. From there I moved around within the culinary industry gaining over 30 years of experience in restaurants, resorts, hotels and private clubs. A special highlight of those 30 years was my time spent working and living in the Cayman Islands, where I was Executive Chef for a five-star resort as well as Chef and Owner of Azzurro, a restaurant and catering company on the island. Throughout those seven years as owner, I was provided the opportunity to experiment with flavours and really refine my culinary expertise. Formally I was classically trained with a broad range of cuisine including French, Italian, Caribbean, Asian and South American. My passion for travel allowed me to experience many cultures and cuisines which is showcased still through menu creation.

It is my pleasure to bring my life experience and passion for food to The Royal Ashburn Golf Club. By my side at Royal Ashburn, the Culinary team includes Chef Dave Mason and Chef Jason Sherwin who bring a wealth of diversity and passion for creating extraordinary menu selections. We all have a strong passion for food and enjoy sharing our creations for all to enjoy. To quote Wolfgang Puck "Live Love Eat."



Weddings & Special Events
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