

Weddings
Since
1975



Winter Wedding PACKAGE



Photo Credit: Ashley Topping Photography



ROYAL ASHBURN

Weddings

There are a lot of uncertainties during this pandemic but we understand that as things change, we can change with them together.

If you like what you see, and this is what you want!

Let's Talk

Let's make it work.
We are here for you.

Winter Weddings

(November 1st to April 30th)

There's a reason they call it a winter wonderland. Winter weddings at Royal Ashburn Golf Club ring truth to that statement. The beauty of our landscapes and openness of our event rooms make our facility the perfect venue for extraordinary winter weddings. Our event coordinators are here to help you plan out all of the important details, to help make your day everything you imagined it to be.



A Royal Ashburn Winter Wedding Includes:

Professional Wedding Coordinator
Complimentary Menu & Wine Tasting For The Couple
Beautiful Stone & Brick Walls and Feature Fireplaces for Photos
Uniformed Staff
Floor Length White Table Linens
Choice Of Coloured Napkin
Head Table On Risers With Skirting
Chair Covers
Royal Doulton China & Sparkling Stemware
Cake Cutting Service
Cake, Gift & Guest Book Tables
Private Bridal Suite
Microphone & Podium
Emergency Generators

Pre-Reception Apple Cider (*alcoholic and non-alcoholic*)
Assorted Cheese Tray & Vegetable Platters
Assorted Warm Rolls
Soup or Salad
Entree
Dessert with Fresh Brewed Coffee & Tea
Wine Service During Dinner

>> Add a Five Hour All Inclusive Bar for a Total Price of \$110 per person.

**(Please note: all pricing listed in this package does not include tax and service fees)*

Elegant Rooms

COMPTON ROOM HOLDS UP TO 240

Completely devoted to spectacular events, the Compton Room located on our upper level features an adjacent sundeck, glassed-in terrace and walk-out patio that provides breathtaking views..

ASHBURN ROOM HOLDS UP TO 160

The Ashburn Room has sweeping banks of French doors leading you to the sunroom featuring a large fireplace and an abundance of natural light overlooking your private outdoor terrace. This event space is perfect for weddings, engagement parties and bridal showers.

INDOOR & OUTDOOR CEREMONY \$1200 + HST

COMPTON TERRACE HOLDS UP TO 180

Adjacent to the Compton Room, our glassed-in terrace and sundeck have hosted many intimate wedding ceremonies. The brilliant surroundings offer a breathtaking view.

ASHBURN SUNROOM HOLDS UP TO 150

The sunroom adjacent to the Ashburn Room can also house wedding ceremonies. Share your vows with your guests in front of our large elegant fireplace.

WOODLAND GARDEN HOLDS UP TO 220

Enter this beautiful ceremony site through our professionally designed archway. Follow the winding path that leads to a gorgeous chapel-like gazebo. This ceremony site 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. The Cedars Garden ceremony site is surrounded by the beauty of nature, creating a truly romantic atmosphere for fairytale weddings.

Photo Credit: David Guest Photography



Menu Options

SALADS

Choice of One Starter Option

Garden Salad

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

Traditional Caesar Salad

Crisp romaine lettuce tossed in a creamy Caesar dressing topped with double smoked bacon, garlic croutons, shaved asiago and parmesan.

Arugula Salad

Endive, radicchio, arugula and blistered cherry tomatoes topped with balsamic dressing and shaved parmesan.

SOUPS

Choice of One Soup Option

Sundried Tomato

Puréed tomatoes seasoned with fresh basil.

Carrot Ginger

Sweet carrot purée accented with fresh ginger.

Broccoli and Cheddar

Creamy fresh broccoli floret soup topped with shredded cheddar.



ENTRÉES

Choice of One Entrée Option

Chicken Penne

Perfectly cooked penne pasta with grilled chicken, spinach and sundried tomato tossed in a creamy Alfredo sauce.

Chicken Scallopini

Seasoned chicken breast in a mushroom cream sauce, served with roasted potatoes or spaghetti.

Chicken Supreme

Succulent chicken breast with your choice of seasoning: roasted rosemary and garlic, cinnamon jerk or Peruvian spiced.

Stuffed Pork Loin

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

Petite Filet

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

✔ Eggplant Parmesan

Seasoned and breaded eggplant, pan seared then baked with a tomato sauce, shredded parmesan and mozzarella.

✔ Stuffed Pepper

Seasoned rice and fresh vegetables stuffed in a red pepper and finished with tomato sauce.

✔ Three Cheese Ravioli

Ravioli in a rich zesty tomato sauce topped with fresh parmesan.

DESSERTS

Choice of One Dessert Option

Classic Cheesecake

Smooth and rich New York cheesecake set with a graham cracker crust, drizzled with your choice of in-house-made toppings: strawberry, blueberry, apple caramel.

Mini Mousse Cake

Dark and rich chocolate mousse layered with light vanilla and chocolate sponge, finished with a dark chocolate glaze.

Caramel Daquoise (Gluten Free)

Crunchy hazelnut meringue layered with caramel buttercream and finished with white chocolate and caramel.

Sticky Toffee Pudding

Sticky toffee pudding, served warm with caramel sauce and vanilla ice cream.

Classic Tiramisu

Ladyfinger sponge cake soaked in coffee syrup with branded mascarpone, topped with cocoa powder and chocolate shavings.

Sorbet (Lactose Free)

Fruit raspberry sorbet topped with fresh berries.



Hors D'oeuvres

ADD HORS D'OEUVRES FOR \$13 PER PERSON

(Select four hors d'oeuvres)

HANDPASSED SERVED HOT

CRAB CAKES

House made crab cakes topped with a dollop of creamy garlic tartar sauce.

ZESTY MEATBALLS

Bite sized meatballs tossed in a tangy barbecue sauce.

SPRING ROLLS

Mini spring rolls oven baked and served with plum sauce.

CHICKEN AND WAFFLE

Fried chicken on a waffle finished with a sweet maple drizzle.

CARAMELIZED VIDALIA

Onion tart with gruyere cheese, thin slices of seedless sweet watermelon with feta, micro greens and a port wine fig dressing.

TORPEDO SHRIMP

Shrimp coated with tempura and fried golden brown.

PRIME RIB YORKIE

Slow roasted prime rib sliced and served on a mini yorkshire pudding with horseradish aioli.

SAMOSA

Flaky pastry surrounding spiced vegetables.

CHICKEN DUMPLINGS

Pan fried and drizzled with a sweet chili sauce.



HANDPASSED SERVED COLD

TORTILLA PINWHEEL

Assorted wraps filled with herb and garlic cream cheese and fire roasted red peppers.

CALIFORNIA ROLLS

Traditional Japanese sushi with julienne carrot, avocado and cucumber.

CAPRESE SKEWER

Bocconcini cheese, cherry tomato and fresh basil drizzled with a balsamic reduction.

AVOCADO BRUSCHETTA

Avocado topped with fresh basil, red onion and ripe tomatoes served on a toasted baguette.

DUCK SPRING ROLL

Shredded hoisin duck Vietnamese spring roll with cucumber and green onion.

SHRIMP COIN

Spiced shrimp, tomato and jalapeño salsa on a polenta coin.

SMOKED SALMON CRISP

Smoked salmon with dill crème fraîche on a toasted pumpkinnickel crisp.

TUNA CUP

Tuna poke with avocado and wasabi aioli in a crisp phyllo cup.



Platters

HOT PLATTERS

SAVOURY MEAT BALLS

\$60 per tray (50 pieces)

Served hot with a zesty BBQ sauce.

SAMOSAS PLATTER

\$75 per tray (serves 10)

Locally made vegetarian samosas served with plum sauce.

LOADED NACHOS

\$60 per tray (serves 10)

Nacho chips, shredded cheese, diced peppers and onions baked to perfection.

PEROGIES

\$60 per tray (serves 10)

Bowl of potato and cheese perogies topped with bacon, fried onion, chives and sour cream.

MINI PRIME RIB YORKIE

\$32 per tray (10 pieces)

Slow roasted prime rib sliced and served on a mini Yorkshire pudding with horseradish aioli.

BOGEY BOGEY SHRIMP PLATTER

\$36 per tray (36 pieces)

Hand breaded and drizzled with a sweet chili Thai sauce, served with a refreshing sour cream chili.

BRUSCHETTA

\$36 per tray (serves 8-10)

Four 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 and balsamic drizzle.

WINGS OR BONELESS CHICKEN BITES

\$39 per tray (approx. 30 pieces)

Crispy fried wings or chicken bites dusted with pepper, garlic and flour with your choice of two flavours: mild, hot, honey garlic, spicy chili garlic, chipotle BBQ or dry Cajun.

COLD PLATTERS

ASSORTED CHEESE TRAY

\$300 per tray (serves 50) | **\$7 per person**

Double cream Brie, Havarti, aged cheddar, provolone, Swiss and Roquefort cheese with assorted crackers, grapes and melons.

FRESH FRUIT TRAY

\$200 per tray (serves 50) | **\$5 per person**

An assortment of fresh fruit in bite sized pieces.

CRISP VEGETABLE TRAY

\$175 per tray (serves 50) | **\$4 per person**

An assortment of fresh vegetables.

JUMBO SHRIMP

\$325 per tray (100 pieces) | **\$3.25 per piece**

Jumbo black tiger shrimp sautéed in white wine and garlic butter.

SEAFOOD PLATTER

\$375 per tray (75 pieces total)

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.

ASSORTED SANDWICH PLATTER

\$195 per tray (50 pieces) | **\$9 per person**

Assorted sandwiches with a variety of fresh bread, rolls and wraps.

PUMPERNICKEL & ASIAGO

\$48 / Loaf (serves 20)

Fresh loaf of pumpernickel bread with asiago cheese dip and assorted crackers.

CAESAR SALAD BOWL

\$39 per bowl (serves 8-10)

Crisp romaine lettuce mixed with a creamy asiago garlic dressing, real crumbled bacon and finished with garlic croutons and freshly shaved parmesan.

HIGHLAND SALAD BOWL

\$35 per bowl (serves 8-10)

Fresh mixed greens and garden vegetables with choice of two dressings: balsamic, Italian, French or ranch.

ASSORTED SWEETS

\$175 per tray (50 pieces)

Assorted mini sweets (nanaimo, brownie, buttermilk, carrot cake) fresh baked pastries (cookies, croissants, turnovers, mini Danish) and mini cheesecake.

ASSORTED COOKIES

\$75 per tray (50 pieces)

Freshly baked, chewy chocolate chip, peanut butter, oatmeal raisin and macadamia nut cookies.

MINI DOUGHNUT PLATTER

\$150 per tray (100 pieces)

Selection of assorted glazed and filled doughnuts.

Stations

THE PUB \$14 per person

Chip truck fries, mini sliders and 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 and pepper).

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.

CHARCUTERIE BOARD \$15 per person

Salami, short stick pepperoni, hot calabrese, cured sausage, provoloni antipasti, pitted green olives, Brie, cheddar cheese, grapes and assorted crackers.

ARTISAN PIZZA \$14 per person

Choice of three: Forest mushroom, goat cheese and caramelized onion; Caprese (bocconcini, tomato, pesto, balsamic); Prosciutto and pear; Bruschetta with feta; Chicken Alfredo; or Traditional pepperoni and cheese.

TACO STATION \$15 per person

Choice of protein: shredded Cajun chicken, pulled chipotle pork, Mexican spiced ground beef or ground turkey with a choice of soft shell tortillas or hard corn taco shells. Topped with your choice of guacamole, pico de gallo, salsa verde, chipotle aioli, hot pepper sauce, sour cream, shredded monterey jack/cheddar, fennel/cabbage and red onion slaw, roasted corn relish, black bean salsa, roasted smoked peppers and charred onions.

CARVERY \$16 per person (min. 40ppl)

Seasoned, slow roasted beef hand carved by our chef and served on artisanal dinner rolls with au jus, horseradish and selection of mustards.

PASTA STATION \$14 per person (min. 40ppl)

Have our chef create delicious pasta dishes for your guests with an assortment of toppings and sauces.

SCOTTISH FISH & CHIPS \$12 per person

Hand battered haddock served with hand cut French fries, house made tartar sauce and malt vinegar.

ANTIPASTO BAR \$11 per person

Grilled eggplant, roasted peppers, bocconcini cheese, tomatoes, prosciutto, Genoa salami, assorted olives, pickled vegetables and artichoke hearts.

SUNDAE BAR \$7 per person

Three flavours of ice cream: chocolate, vanilla and strawberry with an assortment of candies and delicious toppings.



Bar Packages

PREMIER & 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

WHITE WINE (Select One)

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

RED WINE (Select One)

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

*Upgrade to a Royal Wine for \$5 per person.

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

WHITE WINE (Select One)

Pasqua Pinot Grigio - Italy
Giesen Sauvignon Blanc - New Zealand

RED WINE (Select One)

Cecchi Chianti - Italy
Pasqua Passimento Rosso - Italy

ADDITIONAL SERVICES

EXTRA HOUR OF BAR

\$8 per person

BOTTLE SERVICE MENU

\$50 per bottle for special requests above the cost of the bottle

PREMIUM BAR PACKAGE (Add \$10 per person)

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 per person)

Johnnie Walker Black
Dalwhinnie 15 Yr
Cardhu
Singleton 12 Yr
Talisker Storm

LIQUEUR PACKAGE (Add \$8 per person) (after dinner)

SPECIALTY BARS

Caesar Bar \$11 per person
Mimosa Bar \$11 per person

Additional Services

ROOM RENTALS

A room rental may apply if your event does not meet the food/beverage minimum requirements. Contact our Event Coordinators for more details.

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).



On This Day, Love Unites Us.

Together, let's make your wedding day a dream come true.



sales@royalashburngolfclub.com | 905-686-1121

**www.royalashburngolfclub.com
995 Myrtle Road West, Whitby, Ontario L0B1A0**