

THE ROYAL ASHBURN GOLF CLUB | SPECIAL EVENTS SINCE 1962

'TIS THE SEASON  
EVENTS



*Royal Ashburn Golf Club*

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# THE LEGEND

- ◀ CELEBRATE THE SEASON
- ◀ HORS D'OEUVRES
- ◀ PARTY & PLATTER STATIONS
- ◀ BAR PACKAGES

CELEBRATE  
THE SEASON



# HOLIDAY CELEBRATIONS

Make planning your holiday celebration easy with Royal Ashburn's holiday party package options. Your guests will be blown away by our culinary masterpieces and breathtaking views reminiscent of a winter wonderland. Our event managers will help you choose the perfect event space to complement your holiday party and ensure an unforgettable experience. Share the magic of the holiday season by celebrating these occasions:

Holiday Party  
Corporate Holiday Party  
Family Holiday Gathering  
Holiday Dinner Party

## **A ROYAL ASHBURN HOLIDAY CELEBRATION INCLUDES:**

Professional Event Manager  
Uniformed Staff  
Floor Length White Table Linens  
White Linen Napkins  
Royal Doulton China & Sparkling Stemware  
Backup Emergency Generator



# HOLIDAY PACKAGES

## TAX AND ADMINISTRATIVE FEES.

Prices in this package are plus 13% HST and 15% administration fee.

AVAILABLE OCTOBER 1ST TO JANUARY 31ST

### PACKAGE INCLUDES

Assorted Warm Rolls  
Soup or Salad (select one)  
Entrée (select one)  
Dessert (select one)  
Freshly Brewed Coffee and Tea

### STARTERS

CHOICE OF ONE OPTION

### SOUPS

#### ROASTED BUTTERNUT SQUASH

Local butternut squash seasoned, roasted and puréed.

#### SUN-DRIED TOMATO BASIL

Puréed tomatoes seasoned with garden grown basil.

#### CARROT GINGER

Sweet carrot purée accented with fresh ginger.

#### BEEF BARLEY

A fall classic simmered with farm fresh vegetables.

### SALADS

#### GARDEN SALAD

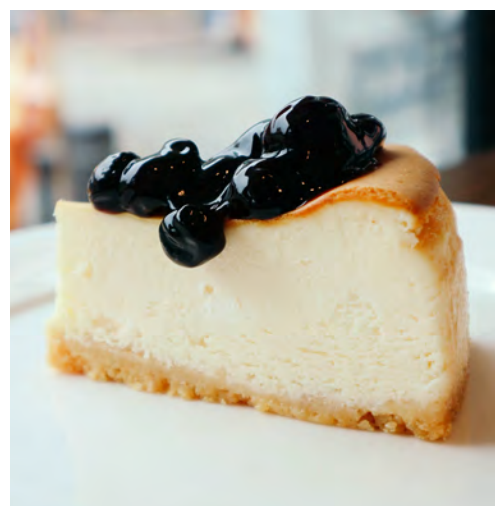
Fresh summer garden salad with cucumber, tomato, red and green peppers and grated carrot, served with your choice of salad dressing (ranch, balsamic or Italian).

#### HARVEST SALAD

Mixed greens topped with pumpkin seeds, dried cranberries and drizzled with a maple vinaigrette.

#### CAESAR SALAD

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



## ENTRÉES

All entrées are served with fresh seasonal farm-to-table vegetables and a choice of one side: roasted fingerling potatoes, garlic mashed potatoes, sweet potato rosti, putanesca style risotto or potato dauphinoise.

### **ROAST TURKEY DINNER | \$42 PER PERSON**

Traditional turkey dinner served with mashed potato, seasoned bread stuffing, housemade gravy and your choice of vegetable.

### **PINEAPPLE GLAZED HAM | \$42 PER PERSON**

Oven roasted bone-in ham sliced and served with a maple pineapple glaze.

### **STUFFED PORK LOIN | \$38 PER PERSON**

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

### **CHICKEN SUPREME | \$42 PER PERSON**

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

### **FESTIVE CHICKEN | \$42 PER PERSON**

Chicken supreme stuffed with a cranberry cornbread stuffing and finished with a pan au jus.

### **ROAST STRIPLOIN & CHICKEN | \$48**

Handcarved striploin and panko crusted boneless chicken breast served with a smoky tomato butter sauce.

### **THREE CHEESE RAVIOLI | \$38 PER PERSON**

Three cheese ravioli in a rich and zesty tomato sauce, baked with mozzarella.

### **DECONSTRUCTED PEPPER | \$38 PER PERSON**

Fire roasted half pepper with a jambalaya of seasoned rice, fresh vegetables and housemade marinara sauce.

## DESSERTS

### **STICKY TOFFEE PUDDING**

Made in-house and served warm with caramel sauce and vanilla ice cream.

### **CLASSIC CHEESECAKE**

Smooth and rich New York cheesecake with a graham cracker crust, drizzled with your choice of housemade toppings: strawberry, blueberry or caramel.

### **PUMPKIN PIE**

House made pumpkin pie served with whipped cream.

### **APPLE CRUMBLE**

Cinnamon laced apple filling with a perfectly crunchy, crumbly topping served with vanilla ice cream.

### **CARROT CAKE**

Traditional carrot cake with walnuts and topped with a coconut based frosting.

> *Vegan, gluten and lactose friendly.*

# HAND PASSED HORS D'OEUVRES

## **ADD HORS D'OEUVRES | \$13 PER PERSON**

(Select four hors d'oeuvres)

### **HOT HORS D'OEUVRES**

#### **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 Gruyère cheese.

#### **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.





## COLD HORS D'OEUVRES

### 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.

### BRUSCHETTA

Toasted baguette topped with fresh basil, red onion and ripe tomatoes.

### SWEET CHILI CHICKEN SPRING ROLL

Shredded sweet chili chicken rice paper 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 pumpernickel crisp.

### TUNA CUP

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



# PLATTERS & PARTY STATIONS

## HOT PLATTERS

### SAVOURY MEATBALLS | \$60 PER PLATTER

(50 pieces) Served hot with a zesty BBQ sauce.

### SAMOSA | \$75 PER PLATTER

(serves 10) Locally made vegetarian samosas served with plum sauce.

### MINI PRIME RIB YORKIE | \$35 PER PLATTER

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

### BRUSCHETTA | \$39 PER PLATTER

(serves 8-10) Four orders of bruschetta: marinated vine ripened tomatoes, red onion, fresh basil, garlic and olive oil on a ciabatta bun finished in a hot oven and topped with flaked parmesan and balsamic drizzle.

### BONELESS CHICKEN BITES | \$42 PER PLATTER

(3lbs) 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.

### FRITO MISTO | \$120 PER PLATTER

(serves 10) Marinated and seasoned fried calamari and shrimp served with cocktail sauce and lemon.

### PUB | \$125 PER PLATTER

(serves 10) Spring rolls, jalapeño poppers, cornmeal pogo sticks, crispy phyllo shrimp and chicken dumplings served with accompanying dipping sauces.

## HOT STATIONS

### THE PUB | \$15 PER PERSON

Chip truck fries, mini sliders and hot dogs.

### POUTINE BAR | \$10 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).

### CARNIVAL | \$17 PER PERSON

Mini corndogs with Dijon mayo, hot soft salted pretzels with assorted mustards, boneless chicken bites with lemon garlic aioli, panko crusted onion rings and jalapeño poppers.

### PRIME RIB SLIDERS | \$21 PER PERSON

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

## ARTISAN PIZZA STATION

### CLASSIC | \$15 PER PIZZA

Pizza sauce, mozzarella, pepperoni, mushroom and onions.

### MEATLOVERS | \$16 PER PIZZA

Pizza sauce, mozzarella, pepperoni, bacon and seasoned ground beef.

### BBQ CHICKEN | \$16 PER PIZZA

Chipotle BBQ sauce, mozzarella, grilled BBQ chicken and roasted red onions.

### MEDITERRANEAN | \$15 PER PIZZA

Pizza sauce, mozzarella, grilled zucchini, pepper and onions with feta cheese drizzled with pesto.

## COLD

### CHARCUTERIE & ANTIPASTO BOARD STATION | \$17 PER PERSON

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

### ASSORTED CHEESE TRAY \$325 PER TRAY (serves 50) | \$8 PER PERSON

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

### FRESH FRUIT TRAY \$225 PER TRAY (serves 50) | \$6 PER PERSON

An assortment of fresh fruit in bite sized pieces.

### CRISP VEGETABLE TRAY \$200 PER TRAY (serves 50) | \$5 PER PERSON

An assortment of fresh vegetables.

### CHILLED SHRIMP PLATTER | \$100 PER TRAY (50 pieces) Peeled and deveined black tiger shrimp served with cocktail sauce and lemon.

### ASSORTED SANDWICH PLATTER \$205 PER TRAY | \$10 PER PERSON (50 pieces) Assorted sandwiches with a variety of fresh bread, rolls and wraps.

### PUMPERNICKEL & ASIAGO | \$48 PER LOAF (serves 20) Fresh loaf of pumpernickel bread with asiago cheese dip and assorted crackers.

### CAESAR SALAD BOWL | \$42 PER BOWL (serves 8-10) Crisp romaine lettuce mixed with a creamy asiago garlic dressing, real crumbled bacon and finished with garlic croûtons and freshly shaved parmesan.

### HIGHLAND SALAD BOWL | \$38 PER BOWL (serves 8-10) Fresh mixed greens and garden vegetables with choice of two dressings: balsamic, Italian, French or ranch.

### SWEETS & COOKIES | \$175 PER TRAY (50 pieces) Assorted mini sweets (nanaimo, brownie, buttermints, carrot cake) fresh baked pastries (cookies, croissants, turnovers, mini Danish) and mini cheesecake.

### MINI DOUGHNUT PLATTER | \$150 PER TRAY (100 pieces) Selection of assorted glazed and filled doughnuts.



# BAR PACKAGES



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## TAX AND ADMINISTRATIVE FEES.

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### STANDARD BAR OPTIONS



#### BEER

The Farm  
The Founder  
Coors Light  
Molson Canadian  
Miller Lite  
Sol  
Heineken  
Heineken (non alcoholic)  
Vizzy Hard Seltzer  
Strongbow Cider (gluten free)

#### LIQUOR

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

### WINES

#### WHITE WINE (select one)

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

#### RED WINE (select one)

McGuigan Black Label Cab Sauv - South Australia  
McGuigan Black Label Shiraz - South Australia

### CASH BAR

Drinks sold by the glass and paid for individually.

### CONSUMPTION BAR

Settle a bill at the end of the night that covers all beverages consumed.

### 3 HOUR HOST BAR | \$32 PER PERSON

Bar service is offered to guests at an event throughout the set time period.

### 5 HOUR HOST BAR | \$42 PER PERSON

Bar service is offered to guests at an event throughout the set time period.

### WINE BAR | \$35 per bottle

House wine poured by bartender.  
Other wine selections available, price may vary.

### PREMIUM BAR PACKAGE | \$7 PER PERSON

(choose three options)

Crown Royal Canadian Whiskey  
Johnnie Walker Black Label Scotch Whiskey  
Appletons Jamaican Rum  
Tanqueray 10 Gin

### LIQUEUR PACKAGE | \$9 PER PERSON

(choose two options)

Bailey's Original Irish Cream  
Courvoisier  
Rumchata  
Disaronno Originale Amaretto  
Drambuie  
Ramazzotti Sambuca (Black or White)

### BOTTLE SERVICE MENU | \$50 PER BOTTLE

For special requests above the cost of the bottle.

### SCOTCH PACKAGE | \$13 PER PERSON

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

### CELEBRATION TOAST | \$8 PER PERSON

Champagne or Mimosa

### SPECIALTY BARS

Caesar Bar \$11 PER PERSON  
Mimosa Bar \$8 PER PERSON

> Add a Specialty Bar to your Host Bar \$3.50pp

### UNLIMITED SOFT DRINKS | \$5 PER PERSON

All guests will be able to order unlimited soft drinks throughout your event.

### FRESH BREWED COFFEE/TEA

\$2.75 PER PERSON or \$95 PER URN

### TROPICAL FRUIT PUNCH

(serves 50 - 60)

\$80 Fruit Punch  
\$110 Champagne Punch



*Special Events*  
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