

THE ROYAL ASHBURN GOLF CLUB | WEDDINGS SINCE 1971

ROYAL ASHBURN WEDDINGS



Photo Credit: Heather Windsor Photography

Royal Ashburn Golf Club

995 Myrtle Road West, Ashburn, ON, L0B 1A0
(905) 686 - 1121 | royalashburngolfclub.com

THE LEGEND

- ◀ YOUR BIG DAY
- ◀ A ROYAL WEDDING INCLUSIONS
- ◀ CEREMONIES
- ◀ WEDDING PACKAGES
- ◀ SPECIAL PRICING
- ◀ HORS D'OEUVRES
- ◀ THE PREMIER PACKAGE
- ◀ THE GRAND PACKAGE
- ◀ THE ROYAL PACKAGE
- ◀ DESSERT
- ◀ LATE NIGHT
- ◀ WEDDING BAR PACKAGES
- ◀ WINTER WEDDING
- ◀ SOUTH ASIAN WEDDING
- ◀ THE CULINARY MASTERMIND

YOUR BIG DAY



CONGRATULATIONS

Making your wedding day everything you've dreamed it to be and more is easily attainable with our all inclusive wedding package options. Choose the package that best suits your budget or let us design a custom wedding to suit your vision! After booking, you will be assigned a professional wedding manager who will be there to help you plan out all the important details every step of the way.

***A \$1000 +hst Venue Fee will apply to your wedding package and includes all the below items.**

A ROYAL ASHBURN WEDDING INCLUDES:

Professional Wedding Manager
**Complimentary Menu & Wine Tasting For The Couple
Lush Gardens For Photography
Uniformed Staff
Floor Length White Table Linens
White Linen Napkins
Head Table On Risers With Skirting
Chair Covers
Royal Doulton China & Sparkling Stemware
Cake Cutting Service
Cake, Gift & Guest Book Tables
Tax and Service Fees are Included in Wedding Package Price

WEDDING INSURANCE POLICY *which includes:*

Liquor Liability Insurance for Three 24-Hour Periods
Wedding Cancellation Expenses
Honeymoon Cancellation Expenses
Bridal Attire & Rings
Wedding Photos and Video
Wedding Gifts
Wedding Cake and Flowers
Wedding Stationery
Rented Property & Loss Deposit
> *Discuss Wedding in more detail with your event manager.*

***Please refer to proposal for details regarding menu and wine tastings.*

CEREMONIES

INDOOR & OUTDOOR CEREMONY

\$1200 +hst or \$2500 +hst for ceremony only.

*Ceremony only is for four hours in total, and this includes ceremony and grounds for photography.

COMPTON SOLARIUM HOLDS UP TO 180

ASHBURN SUNROOM HOLDS UP TO 150

WOODLAND GARDEN HOLDS UP TO 220

CEDARS GARDEN HOLDS UP TO 180

WETLANDS HOLDS UP TO 100

WETLANDS OUTDOOR CEREMONY \$3500 +HST

Holds up to 100 guests maximum for ceremonies taking place from 5:30pm (dependent on season) onwards for a maximum of three hours. Price includes transportation of guests to the site via train trolley as well as set up of chairs and tear down.

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 of the golf course.

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.

photo credit: lisa hughes photography



PLATED OPTIONS

PREMIERE | \$170 PER PERSON

Post-ceremony champagne punch and fruit punch
Choice of four hand passed hors d'oeuvres
Warm ciabatta dinner rolls
Three course gourmet plated dinner (includes one protein selection and one vegetarian selection)
Poured house wine with dinner
Poured champagne for toasting
Coffee and tea service during dessert
Five hours of open bar
Wedding cake cut and platter service
Late night coffee and tea station

GRAND | \$190 PER PERSON

Post-ceremony champagne punch and fruit punch
Choice of four hand passed hors d'oeuvres
Warm ciabatta dinner rolls
Four course gourmet plated dinner (includes two protein selections and one vegetarian selection)
Poured house wine with dinner
Poured champagne for toasting
Coffee and tea service
Five hours of open bar
Wedding cake cut and platter service
Late night buffet – choice of one station
Late night coffee and tea station

ROYAL | \$215 PER PERSON

Post-ceremony champagne punch and fruit punch
Choice of Mimosa or Caesar bar during cocktail hour
Choice of six hand passed hors d'oeuvres
Antipasto platter or artisan breads and tapenades served during cocktail hour
Warm ciabatta dinner rolls
Four course gourmet plated dinner (includes two protein selections and one vegetarian selection - from royal menu)
Poured premium wine with dinner
Poured champagne for toasting
Coffee and tea service
Eight hours of open bar
Wedding cake cut and platter service
Late night buffet (includes your choice of one station plus fresh fruit platter)
Late night coffee and tea station

TAX AND ADMINISTRATIVE FEES.

Prices below are inclusive of 13% HST and 15% administration fee.

SPECIAL PRICING

CHILDREN

AGES 2 - 12 YEARS \$53 PER PERSON

Includes same starters and dessert as adult menu.

CHOICE OF ONE ENTRÉE

Mac and Cheese

Chicken Fingers and Fries

Hamburger and Fries

YOUTH

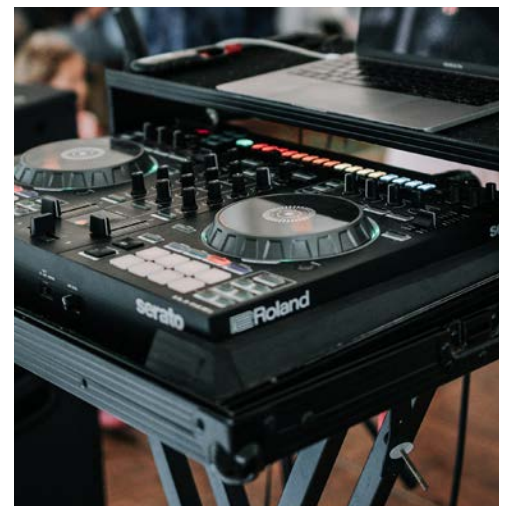
AGES 13 - 18 YEARS \$100 PER PERSON

Includes same meal as adult menu without alcohol.

VENDORS

DJ'S, PHOTOGRAPHERS ETC. \$100 PER PERSON

Includes same meal as adult menu without alcohol.





HAND PASSED HORS D'OEUVRES

HOT HORS D'OEUVRES

CRAB CAKES

Housemade 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.



THE PREMIER PACKAGE

STARTER

CHOICE OF ONE OPTION

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).

CAESAR SALAD

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

ENTRÉE

CHOICE OF ONE OPTION

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.

CHICKEN SUPREME

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

GRILLED SALMON

Maple balsamic grilled Atlantic salmon with a mango relish and basil oil.

VEGETARIAN ENTRÉE

CHOICE OF ONE OPTION

🌿 THREE CHEESE RAVIOLI

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

🌿 DECONSTRUCTED PEPPER (Gluten Free and Vegan)

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

🌿 VEGETABLE STRUDEL

Assorted grilled vegetables wrapped in phyllo, oven baked and served with a roasted red pepper cream.

🌿 ORECCHIETTE PASTA

Orecchiette pasta with grilled asparagus spears, caramelized garlic cloves, oyster mushrooms, oven dried heirloom baby tomatoes and fresh herbs perfected in a balsamic butter sauce.

**Vegetarian entrée selection comes with the same starters and dessert as selected in package.*

🌿 *Vegetarian entrée options.*

THE GRAND PACKAGE

PREMIERE PACKAGE

ROYAL PACKAGE

STARTERS

CHOICE OF TWO OPTIONS

Starter options from premiere package are also available as a selection.

SOUPS

ROASTED RED PEPPER

Pureed red peppers and tomatoes garnished with cream and fresh basil.

HEIRLOOM CARROT AND CORIANDER

Farm fresh carrots blended with aromatic seasonings and fresh cilantro.

BROCCOLI AND CHEDDAR

Creamy fresh broccoli floret soup topped with shredded cheddar.

MUSHROOM AND PARMESAN

A puree of mixed forest mushrooms, cream and freshly grated parmesan cheese.

SALADS

GREEK SALAD

Crisp blend of romaine and iceberg lettuce topped with red and green peppers, cucumbers, tomatoes, red onions, kalamata olives and feta cheese tossed in a Greek dressing.

ARUGULA SALAD

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

PASTA

PENNE PASTA

Al dente penne pasta served with your choice of: tomato basil, Alfredo or rosé sauce.

ENTRÉES

CHOICE OF TWO PROTEIN AND ONE VEGETARIAN OPTION

Entrée options from premiere package are also available as a selection.

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.

BOCCONCINI CHICKEN

Oven roasted chicken supreme stuffed with bocconcini, oven dried roma tomatoes and spinach served with a pink peppercorn beurre blanc.

PRIME RIB

Slow roasted, hand carved prime rib served with housemade Yorkshire pudding and a red wine demi.

ROAST STRIPLOIN & CHICKEN

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

MANHATTAN STRIPLOIN

Premium cut 8oz Manhattan striploin with a mushroom ragout and port wine reduction.

THE ROYAL PACKAGE

PREMIERE PACKAGE

GRAND PACKAGE

PLATTER

CHOICE OF ANTIPASTO PLATTER OR ARTISAN BREADS SERVED DURING COCKTAIL HOUR.

ANTIPASTO BAR

An assortment of cured meats, grilled and marinated antipasto vegetables, olives, pickles, served with a selection of mustards and crostinis.

ARTISAN BREADS

A selection of flatbreads, pitas and fresh oven baked breads, served with an assortment of housemade dips and tapenades.

STARTERS

CHOICE OF TWO OPTIONS

SOUPS

ROASTED RED PEPPER

Pureed red peppers and tomatoes garnished with cream and fresh basil.

HEIRLOOM CARROT AND CORIANDER

Farm fresh carrots blended with aromatic seasonings and fresh cilantro.

BROCCOLI AND CHEDDAR

Creamy fresh broccoli floret soup topped with shredded cheddar.

MUSHROOM AND PARMESAN

A puree of mixed forest mushrooms, cream and freshly grated parmesan cheese.

(R) SOUTH ASIAN SQUASH

Butternut squash with Indian spices blended with cream.

(R) *Royal package options showcased.*

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).

CAESAR SALAD

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

GREEK SALAD

Crisp blend of romaine and iceberg lettuce topped with red and green peppers, cucumbers, tomatoes, red onions, kalamata olives and feta cheese tossed in a Greek dressing.

(R) ARUGULA SALAD

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

(R) WATERMELON CARPACCIO

Thin slices of seedless sweet watermelon with feta, micro greens and a port wine fig dressing.

(R) GRILLED APPLE & BOURSIN

Baby spinach and baby kale with grilled apple, candied pecans and herb boursin cheese dressed with a honey Dijon vinaigrette.

PASTAS

PENNE PASTA

Al dente penne pasta served with your choice of: tomato basil, Alfredo or rose sauce.

(R) PASTA CARBONARA

Pancetta and fresh shelled green peas tossed in a parmesan cream.

ENTRÉES

CHOICE OF TWO PROTEIN AND ONE VEGETARIAN OPTION

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.

CHICKEN SUPREME

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

GRILLED SALMON

Maple balsamic grilled Atlantic salmon with a mango relish and basil oil.

BOCCONCINI CHICKEN

Oven roasted chicken supreme stuffed with bocconcini, oven dried roma tomatoes and spinach served with a pink peppercorn beurre blanc.

PRIME RIB

Slow roasted, hand carved prime rib served with housemade Yorkshire pudding and a red wine demi.

ROAST STRIPLOIN & CHICKEN

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

MANHATTAN STRIPLOIN

Premium cut 8oz Manhattan striploin with a mushroom ragout and port wine reduction.

CHAR-GRILLED CORNISH HEN

Half boneless Cornish hen marinated in a sundried tomato and arugula pesto, grilled and served with cumin oil.

BRANZINO SEABASS

Panseared branzino fillet (European seabass) served with a fresh herb chermoula and a ratatouille relish.

MANHATTAN STRIPLOIN & SHRIMP

Premium cut 8oz Manhattan striploin with lemon garlic grilled shrimp served with a tomato and fresh thyme beurre blanc.

MIXED SEAFOOD TRIO

Grilled half lobster tail, lemon herb garlic shrimp and Cajun seared scallop served with a chardonnay butter sauce.

✔️ THREE CHEESE RAVIOLI

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

✔️ **DECONSTRUCTED PEPPER** (Gluten Free and Vegan) Fire roasted half pepper with a jambalaya of seasoned rice, fresh vegetables and marinara sauce.

✔️ VEGETABLE STRUDEL

Assorted grilled vegetables wrapped in phyllo, oven baked and served with a roasted red pepper cream.

✔️ ORECCHIETTE PASTA

Orecchiette pasta with grilled asparagus spears, caramelized garlic cloves, oyster mushrooms, oven dried heirloom baby tomatoes and fresh herbs perfected in a balsamic butter sauce.

**Vegetarian entrée selection comes with the same starters and dessert as selected in package.*

✔️ *Vegetarian entrée options.*

DESSERTS

DESSERT OPTIONS

CHOICE OF ONE

CLASSIC CHEESECAKE

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

CHOCOLATE MOUSSE CAKE

Rich chocolate cake drizzled with raspberry coulis.

🌿 CARROT CAKE

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

> *Vegan, gluten and lactose friendly.*

STICKY TOFFEE PUDDING

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

CARAMEL APPLE CHEESECAKE

New York cheesecake spiced with cinnamon and brown sugar, topped with caramel.



LATE NIGHT

LATE NIGHT OPTIONS

CHOICE OF ONE

THE PUB

Chip truck fries, mini sliders, hot dogs and mini doughnuts.

ARTISAN PIZZA

CLASSIC

Pizza sauce, mozzarella, pepperoni, mushroom and onions.

MEATLOVERS

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

BBQ CHICKEN

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

MEDITERRANEAN

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

GOURMET GRILLED CHEESE STATION

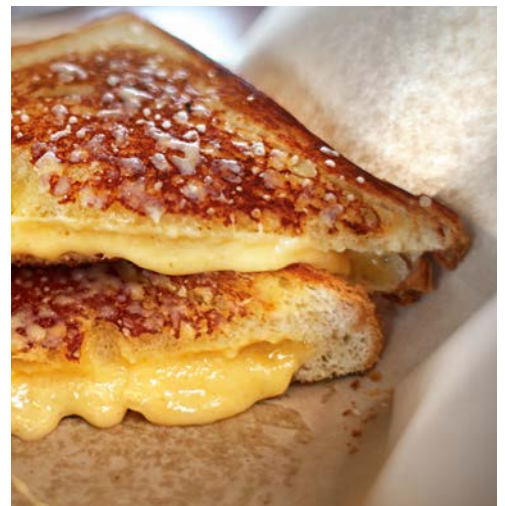
Grilled cheese sandwiches served on a selection of brioche, sourdough, multigrain and white bread. Flavours include: classic cheddar served with ketchup and chipotle mayo, Brie and apple chutney, provolone and prosciutto and white cheddar and onion marmalade.

CARNIVAL STATION

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.

CHARCUTERIE & ANTIPASTO BOARD

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



WINTER WEDDINGS



UPGRADE TO A WINTER WEDDING

Winter weddings at Royal Ashburn Golf Club are truly winter wonderlands! The beauty of our grounds and openness of our event spaces make our facility the perfect venue for extraordinary winter weddings. Our event managers are here to help you plan out all the important details, that will make your wedding day everything you imagined it to be and more.

A ROYAL ASHBURN WINTER WEDDING INCLUDES:

COMPLIMENTARY PACKAGE UPGRADE

FROM PREMIERE TO GRAND OR GRAND TO ROYAL!

Chat with your event manager about seasonal menu selections for your chosen package.

COMPLIMENTARY USE OF OUR GROUNDS

FOR ENGAGEMENT PHOTOS ANY TIME OF YEAR.

**Based on availability.*

ADD ON COTTAGE ACCOMMODATIONS PACKAGE

On-site cottage accommodations are available for \$2500 +hst which includes all five of our modern cottages. Each cottage can sleep up to four guests comfortably (six with a pull out couch).

photo credit: ashlea macaulay photography



WEDDING BAR PACKAGES



WEDDING BAR PACKAGES

PREMIERE, GRAND & ROYAL BAR

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

PREMIERE & GRAND WINE OPTIONS

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

WHITE WINE (select one)

Santa Carolina Sauv 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

ROYAL WINE OPTIONS

WHITE WINE (select one)

Pasqua Pinot Grigio - Italy
Santa Carolina Sauv Blanc Reserva - Chile
Santa Carolina Chardonnay Reserva - Chile

RED WINE (select one)

Santa Carolina Cab Sauv Reserva - Chile
Santa Carolina Carmenere Reserva - Chile
Cecchi Chianti - Italy

ADDITIONAL BAR SERVICES

EXTRA HOUR OF BAR

\$10 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 \$9 per person)

(select two for after dinner)
Bailey's Original Irish Cream
Courvoisier
Rumchata
Disaronno Originale Amaretto
Drambuie
Ramazzotti Sambuca (Black or White)



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)*

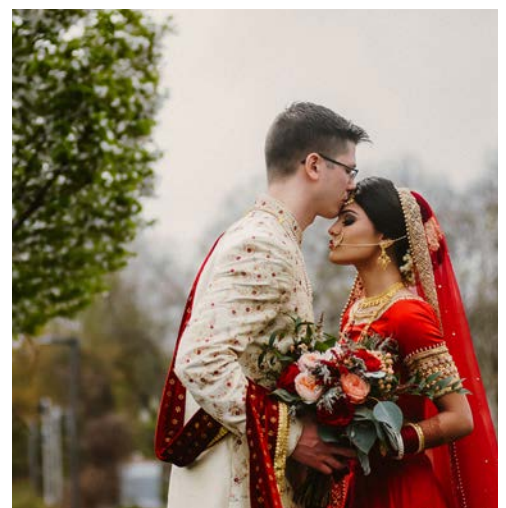
DESSERT *(select one option)*

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

Sautéed 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

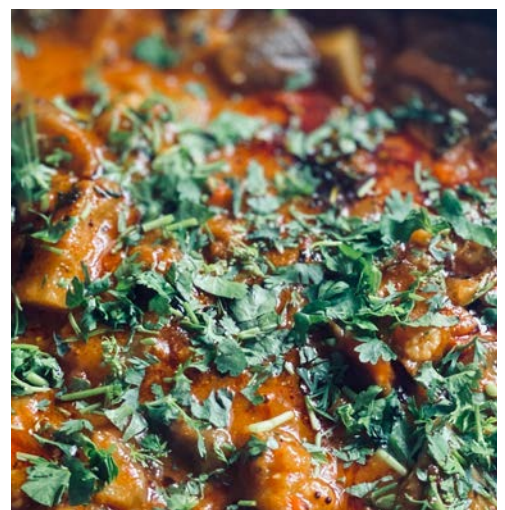
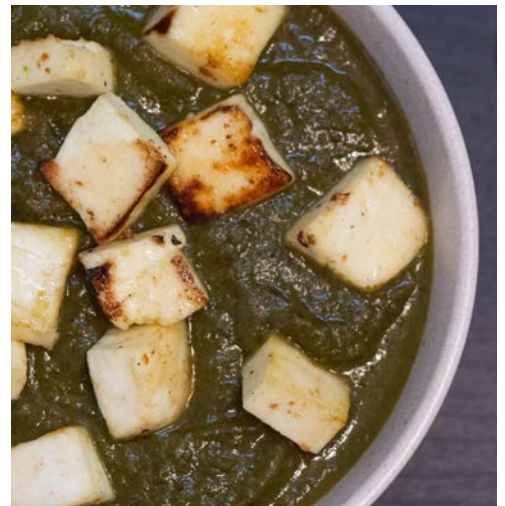
Sautéed mixed vegetables in a tomato curry sauce.

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 haris



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

(905) 686 - 1121

events@royalashburngolfclub.com

events2@royalashburngolfclub.com

