

THE ROYAL ASHBURN GOLF CLUB | SPECIAL EVENTS SINCE 1962

# THE SPECIAL EVENTS PACKAGE



*Royal Ashburn Golf Club*

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

# THE LEGEND

- ◀ BEFORE YOUR BIG DAY
- ◀ REHEARSAL MENUS
- ◀ YOUR SPECIAL EVENT
- ◀ BREAKFAST
- ◀ BRUNCH
- ◀ LUNCH
- ◀ ROYAL BUFFET
- ◀ PLATED
- ◀ AFTERNOON TEA
- ◀ PARTY & PLATTER STATIONS
- ◀ HORS D'OEUVRES
- ◀ BAR PACKAGES
- ◀ STAY & PLAY PACKAGES

BEFORE THE  
BIG DAY



# CELEBRATE YOUR FUTURE

The celebration should start right after you say "yes" to the proposal you've been waiting for. At Royal Ashburn Golf Club we're here to help you celebrate every moment leading up to the big day and the special ones that follow. Share these moments with family and friends by celebrating these occasions:

Rehearsal Dinner  
Engagement Party  
Bridal Shower  
Bridesmaids Luncheon  
Groomsmen Luncheon  
After Wedding Day Brunch

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

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

# REHEARSAL INTIMATE MENU

## TAX AND ADMINISTRATIVE FEES.

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

### BUFFET MENU OPTIONS

Choose from any of our pre-designed menu packages serving a minimum of 15 guests.

**Each pre-designed menu is \$30++ per person.**

### ITALIAN MENU

Caesar Salad

Garlic Cheese Bread

Penne Carbonara

Breaded Chicken Parmesan

Linguine Marinara with Homemade Meatballs

Tiramisu and Biscotti

### TEX-MEX MENU

Red Cabbage, Cho-Cho and Jicama Slaw

Creamy Mexican Corn Salad

Loaded Nacho's with Seasoned Beef, Served with Salsa and Sour Cream

Chimmi Churri Chicken

Spanish Rice

Cinnamon Sugar Churro Doughnuts

### PIZZA PUB MENU

Selection of Housemade Pizza's

Pulled Pork Sliders with Chipotle BBQ

Chicken Wings with Lemon Pepper and Ranch

Fresh Cut French Fries

Selection of Brownies and Cookies



## PLATED MENU OPTIONS

### SOUP DU JOUR | \$7

Ask server for daily soup.

### CAESAR SALAD | \$10

Asiago garlic dressing, real bacon, garlic croûtons and shaved parmesan cheese.

> Add Chicken | \$5

### HIGHLAND SALAD | \$8

Mixed greens and garden vegetables with choice of dressing.

### SCOTTISH FISH & CHIPS | \$18

Housemade crispy beer battered cod with hand-cut fries, coleslaw and our secret tartar sauce.

### CRISPY CHICKEN | \$18

Korean crispy fried chicken, with vegetable fried rice and sautéed broccolini.

### FIREHOUSE BURGER | \$16

Melted blend of mozzarella, cheddar and Monterey jack, jalapeño peppers, bacon, crispy onion straws and a chipotle BBQ sauce.

## MEDITERRANEAN

### ARTISAN PIZZA | \$16

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

> Vegan, gluten and lactose free.

### PORK SOUVLAKI | \$16

Fresh cut tender pork loin marinated in our own authentic seasoning, skewered and finished on the grill served on a bed of rice pilaf with tzatziki and Greek salad.

### 8oz. MANHATTAN STRIP STEAK | \$33

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

### CHICKEN PARMESAN | \$19

Breaded and fried chicken breast topped with mozzarella and our housemade tomato sauce served on bed of linguine with a garden fresh tomato basil cream.

### 10oz. PRIME RIB | \$34

\*Available Friday to Sunday

Slow roasted and served with Yorkshire pudding and a red wine demi glace. Prime Rib also comes with your choice of potato of the day or rice pilaf and seasonal fresh vegetables.

### ATLANTIC SALMON | \$28

Balsamic and maple grilled Atlantic salmon filet with a mango and basil relish.

YOUR SPECIAL  
EVENT





# AN UNFORGETTABLE CELEBRATION

Make planning your next event easy for any special occasion with Royal Ashburn's special event package options. Your guests will be blown away by our culinary masterpieces and breathtaking views of our beautiful event spaces! This special events package will be your guide when it comes to celebrating special occasions such as these:

Birthday Party  
Baby Shower  
Anniversary  
Afternoon Tea  
Celebration of Life  
Religious Celebrations

Our event managers will be with you every step of the way to help you plan an unforgettable celebration.

## **A ROYAL ASHBURN SPECIAL EVENT INCLUDES:**

Professional Event Manager  
Uniformed Staff  
Emergency Generators  
Floor Length White Table Linens  
White Linen Napkins  
Royal Doulton China and Sparkling Stemware  
Microphone and Podium

# CELEBRATION MENU OPTIONS



# BREAKFAST

## TAX AND ADMINISTRATIVE FEES.

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

BREAKFAST & BRUNCH AVAILABLE FROM 6AM TO 11AM

All breakfasts include freshly brewed coffee and tea.

### CONTINENTAL

#### **BREAKFAST BUFFET | \$18 PER PERSON**

Assorted muffins, croissants, fresh pastries, cookies, assorted individual yogurts, fresh fruit skewers, coffee and tea, a selection of fruit juices, served with your choice of lemon or cucumber ice water.

#### **BREAKFAST SANDWICH PLATTER | \$16 PER PERSON**

Ham and Swiss melt on a croissant, Western breakfast wrap, bacon, egg and cheese on an English muffin.

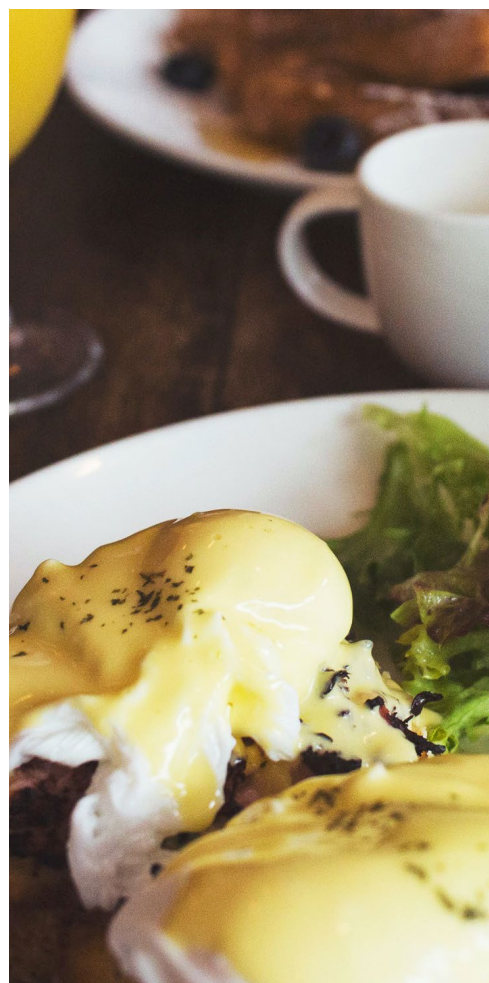
#### **BREAKFAST BUFFET | \$27 PER PERSON**

Assorted muffins, pastries, seasonal fresh fruit, farm fresh scrambled eggs, sausage links, strip bacon and seasoned breakfast potatoes, served with an assortment of breakfast preserves and condiments, a selection of fruit juices, plus your choice of either lemon or cucumber ice water.

### BREAK TIME ENHANCEMENTS

Fresh Seasonal Fruit	\$6 PER PERSON
Fresh Vegetables & Dip	\$5 PER PERSON
Fresh Baked Cookies	\$2.50 PER PERSON
Fresh Baked Muffins	\$3 PER PERSON
Assorted Sweet Tray	\$3.75 PER PERSON
Assorted Pastries	\$3 PER PERSON
Mimosas	\$8 PER PERSON
Coffee & Assorted Teas	\$3 PER PERSON

Assorted Refreshments Price based on consumption (bottled water, juice, canned soft drinks).





# BRUNCH

## **BRUNCH BUFFET | \$43 PER PERSON**

Our brunch buffet includes farm fresh scrambled eggs, strip bacon, sausage links, seasoned breakfast potatoes, assorted pastries, muffins and fresh fruit. Served with freshly brewed tea and coffee, fruit juice, warm rolls, assorted breakfast preserves & condiments, and your choice of either lemon or cucumber ice water. Plus your choice of the following:

### **SALADS (select one from below)**

#### **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.

#### **ARUGULA SALAD**

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

### **SIDES (select one from below)**

\*Add an additional side for \$5 per person

#### **PANCAKES**

Golden pancakes served with maple syrup.

#### **FRENCH TOAST**

Fluffy French toast served with maple syrup.

#### **WAFFLES**

Golden waffles served with whipped cream, maple syrup and your choice of berry coulis (blueberry, strawberry, or raspberry).

#### **EGGS BENEDICT**

Poached egg served on an English muffin topped with ham and hollandaise sauce.

#### **OMELETTE STATION**

Made to order by one of our chefs with an assortment of fresh toppings including red and green peppers, onion, tomato, mushroom, ham and cheese.

### **MAINS**

\*Add an additional main for \$9 per person

#### **PANKO BREADED CHICKEN BREAST**

Tender crusted chicken breasts served with an herbed chardonnay sauce.

#### **MEDITERRANEAN COD**

Cornmeal crusted cod fish with a tomato puttanesca relish.

#### **MEAT OR VEGETARIAN LASAGNA**

Classic meat or vegetarian lasagna, made fresh with layers of pasta, housemade tomato sauce and lots of cheese.

#### **ROAST TURKEY** \*Available after October 1st.

Traditional roast turkey with seasoned bread stuffing and housemade gravy.

#### **CHIMMICHURRI PORK TENDERLOIN**

Grilled chimmichurri pork tenderloin with a creamy Mexican corn and a jicama, red cabbage and cho-cho slaw.

# LUNCH

## LUNCH BUFFET | \$42 PER PERSON

Our lunch buffet includes your choice of one salad, one soup and one main selection, brownies and squares, assorted cookies and freshly brewed tea and coffee. Plus your choice of the following:

### SALADS (select one from below)

#### 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.

#### ARUGULA SALAD

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

### SOUPS (select one from below)

\*Add an additional soup for \$6 per person

#### BROCCOLI AND CHEDDAR

Creamy fresh broccoli floret soup topped with shredded cheddar.

#### HEIRLOOM CARROT AND CORIANDER

Farm fresh carrots blended with aromatic seasonings and fresh cilantro.

#### ROASTED RED PEPPER

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

#### MUSHROOM AND PARMESAN

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

## MAINS

\*Add an additional main for \$9 per person

### THE DELI COUNTER

Black forest ham and Swiss cheese; smoked turkey breast with a cranberry mayonnaise; chicken salad with cranberry and celery; creamy egg salad with chives; roast beef and cheddar with a horseradish aioli; tuna salad with celery and onion, served on assorted breads and wraps.

### SUMMER BBQ

BBQ chicken (choice of jerk or our in-house BBQ sauce), coleslaw, grilled corn on the cob and seasoned potato wedges.

### BURGER & SAUSAGE BAR

BBQ burgers and smoked sausages with assorted gourmet toppings, condiments and handcut French fries.

### MEDITERRANEAN

Spinach and ricotta cannelloni with a tomato cream sauce; pork souvlaki; seasoned grilled chicken breast served with rice pilaf and tzatziki and pita served with hummus.

### 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.

## DESSERTS

\*Add a plated dessert for \$7 per person

### STICKY TOFFEE PUDDING

Sticky toffee pudding, 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.

### CARAMEL APPLE CHEESECAKE

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



# ROYAL BUFFET

ROYAL BUFFET AVAILABLE FOR LUNCH AND DINNER BETWEEN 11AM AND 9PM

Our Royal Buffet includes freshly brewed tea and coffee. Please note that our culinary staff will accommodate all dietary restrictions.

## **ROYAL BUFFET #1 | \$48 PER PERSON** **(includes sautéed seasonal vegetables)**

SOUP (select one)  
SALAD (select one)  
PASTA (select one)  
ENTRÉE (select one)  
SIDE (select one)  
DESSERTS (cookies, brownies and squares)

## **ROYAL BUFFET #2 | \$56 PER PERSON** **(includes sautéed seasonal vegetables)**

SOUP (select one)  
SALAD (select one)  
PASTA (select one)  
ENTRÉE (select two)  
SIDE (select two)  
DESSERTS (cookies, brownies and squares)

## **BUFFET SOUPS**

### **BROCCOLI AND CHEDDAR**

Creamy fresh broccoli floret soup topped with shredded cheddar.

### **HEIRLOOM CARROT AND CORIANDER**

Farm fresh carrots blended with aromatic seasonings and fresh cilantro.

### **ROASTED RED PEPPER**

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

### **MUSHROOM AND PARMESAN**

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

## **BUFFET SALADS**

### **CURRIED CHICKPEA SALAD**

Seasoned chickpeas with finely red and green peppers, and diced red onion.

### **POTATO SALAD**

Ontario potatoes, boiled eggs and green onion.

### **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.

### **ARUGULA SALAD**

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

### **QUINOA SALAD**

Quinoa salad with feta, cucumber, cherry tomatoes and cilantro.

## **BUFFET PASTAS**

### **SAUSAGE PENNE PASTA**

Penne pasta with Italian sausage, roasted red pepper and onion in tomato sauce.

### **BACON PENNE PASTA**

Penne pasta cooked perfectly with smoked bacon and chives in a creamy Alfredo sauce.

### **MAC AND CHEESE**

Homestyle macaroni and cheese baked with a creamy three cheese blend.



## ENTRÉES

\*Add an additional entrée for \$9 per person

\*Add a prime rib carvery \$15 per person

### MEAT OR VEGETARIAN LASAGNA

Classic meat or vegetarian lasagna, made fresh with layers of pasta, tomato sauce and lots of cheese.

### BBQ CHICKEN

Slow oven roasted jerk BBQ chicken, perfectly seasoned and finished on a hot grill.

### CHIMMICHURRI PORK

Grilled chimmichurri pork tenderloin with a creamy Mexican corn and a jícama, red cabbage and cho-cho slaw.

### CARVED ROAST BEEF

Thinly sliced roast beef, served in a rich mushroom gravy.

### PANKO BREADED CHICKEN BREAST

Tender crusted chicken breasts served with an herbed chardonnay sauce.

### MEDITERRANEAN COD

Cornmeal crusted cod fish with a tomato puttanesca relish.

### BUTTER CHICKEN

Mild curry with tender chicken breasts and naan bread.

## SIDES

ROSEMARY ROASTED MINI POTATOES

GARLIC MASHED POTATO

TRADITIONAL MASHED POTATO

RICE PILAF



# PLATED MEALS

PLATED MEALS AVAILABLE FROM 11AM TO 9PM

## PACKAGE INCLUDES

ASSORTED WARM ROLLS  
SOUP OR SALAD (select one)  
ENTRÉE (select one)  
DESSERT (select one)  
FRESHLY BREWED COFFEE AND TEA

## SOUPS

### BROCCOLI AND CHEDDAR

Creamy fresh broccoli floret soup topped with shredded cheddar.

### HEIRLOOM CARROT AND CORIANDER

Farm fresh carrots blended with aromatic seasonings and fresh cilantro.

### ROASTED RED PEPPER

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

### MUSHROOM AND PARMESAN

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

## SALADS

### GARDEN SALAD

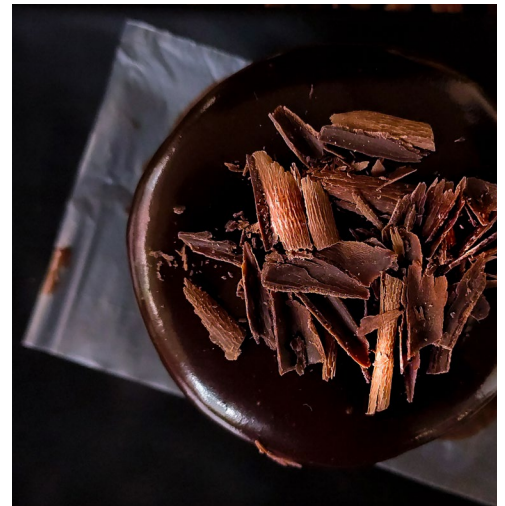
Fresh summer garden salad with cucumber, tomato, red and green peppers and grated carrot, served with your choice of salad dressing (ranch, balsamic or Italian).

### CAESAR SALAD

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

### ARUGULA SALAD

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



## ENTRÉES

### CHICKEN PENNE | \$40 PER PERSON

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

### CHICKEN SCALOPINI | \$42 PER PERSON

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

### PETITE FILET | \$45 PER PERSON

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

### CHICKEN SUPREME | \$42 PER PERSON

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

### BOCCONCINI CHICKEN | \$44 PER PERSON

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

### GRILLED SALMON | \$44 PER PERSON

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

### CHIMMICHURRI PORK | \$42 PER PERSON

Grilled chimmichurri pork tenderloin with a creamy Mexican corn and a jícama, red cabbage and cho-cho slaw shaved parmesan.

### MANHATTAN STRIPLOIN | \$55 PER PERSON

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

### 🌿 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.

### CARAMEL APPLE CHEESECAKE

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

## KIDS MEAL OPTIONS

### CHILDREN | \$25 per child

AGES 2 - 12 YEARS

Includes same starters and dessert as adult menu with choice of entrée.

#### CHOICE OF ONE ENTRÉE

Mac and Cheese

Chicken Fingers and Fries

Hamburger and Fries

AFTERNOON  
TEA



# AFTERNOON TEA MENU

## **MENU OPTIONS | \$34 PER PERSON**

Our afternoon tea options are served with freshly brewed tea and coffee, your choice of either lemon or cucumber ice water. Plus your choice of the following:

### **FIRST TIER SAVOURIES (select three from below)**

#### **TEA SANDWICHES**

EGG SALAD

TUNA

HAM AND SWISS

SALMON

TURKEY

CUCUMBER AND CREAM CHEESE

### **SECOND TIER SCONES (select three from below)**

#### **TRADITIONAL HOUSEMADE SCONES**

BUTTER BALLS

STRAWBERRY JAM

LEMON CURD

SELECTION OF THREE PASTRIES: Croissant (plain & chocolate); Danish (lemon, raspberry, and blueberry); Mini Muffins (Carrot, blueberry, bran raisin and chocolate chip); Apple Strudel or Cinnamon Rolls.

### **THIRD TIER SWEETS (select three from below)**

#### **SWEET TREATS**

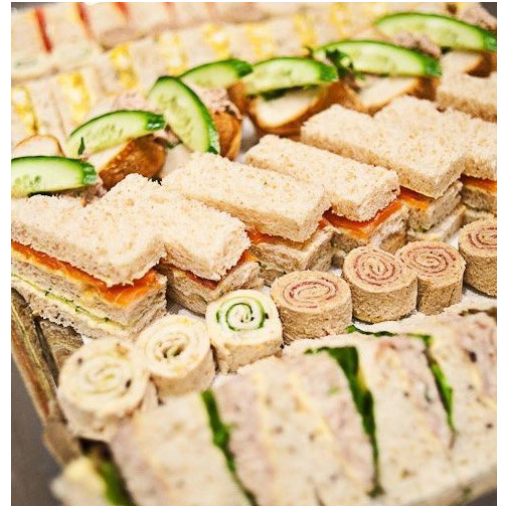
BROWNIE

LEMON TART

NANAIMO

CARROT CAKE

COOKIES (Chocolate Chip, Oatmeal Raisin and Macadamia Nut).



# 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, buttermilk, 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.



# 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, 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.





## 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.



# SPECIAL EVENTS BAR PACKAGES



# SPECIAL EVENTS BAR PACKAGES

## 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.

## TAX AND ADMINISTRATIVE FEES.

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

## 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

# STAY & PLAY



# STAY & PLAY PACKAGES

Stay and play at Royal Ashburn Golf Club for an unforgettable getaway. From your rounds of golf on our pristine award winning golf course, to exquisite culinary and accommodations in our modern comfort cabins. Experience a golf getaway that will become a long lasting tradition for you and your group.

**Stay and play packages are perfect for bachelor and bachelorette celebrations before the big day!**

We offer many options to customize and create the perfect stay and play experience for your wedding party or group. Below packages are our easy to book packages for guests looking for a one night accommodations stay and play. Please speak with your event manager for more details on how to create the perfect stay and play for your special day!

## ONE NIGHT STAY & PLAY

One (1) Night Accommodation  
Two (2) 18 Hole Rounds of Golf  
Unlimited use of the Practice Facilities  
Breakfast, Lunch and Dinner

THURSDAY TO SUNDAY | \$395 + hst per person

MONDAY TO WEDNESDAY | \$375 + hst per person

## TWO NIGHT STAY & PLAY

Two (2) Nights Accommodations  
Three (3) 18 Hole Rounds of Golf  
Unlimited use of the Practice Facilities  
Two (2) Breakfasts, Lunches and Dinners

THURSDAY TO SUNDAY | \$693 + hst per person

MONDAY TO WEDNESDAY | \$660 + hst per person



*Special Events*  
(905) 686 - 1121 x 240  
sales@royalashburngolfclub.com

