

Weddings
Since
1975



ROYAL ASHBURN

Weddings

Photo Credit: LUXE 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.

Congratulations

Making your special day everything you've dreamed of – and more – is easy and stress free with our most popular package options. Choose an easy inclusive wedding package or let us design a custom wedding to suit your budget and vision! After booking, you will be assigned a Professional Wedding Coordinator who will be there to help you plan out all of the important details.

A Royal Ashburn Wedding Includes:

- Professional Wedding Coordinator
- Complimentary Menu & Wine Tasting For The Couple
- Lush Gardens For Photography
- 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
- Skirted Service Tables
- Private Bridal Suite
- Microphone & Podium
- Emergency Generators

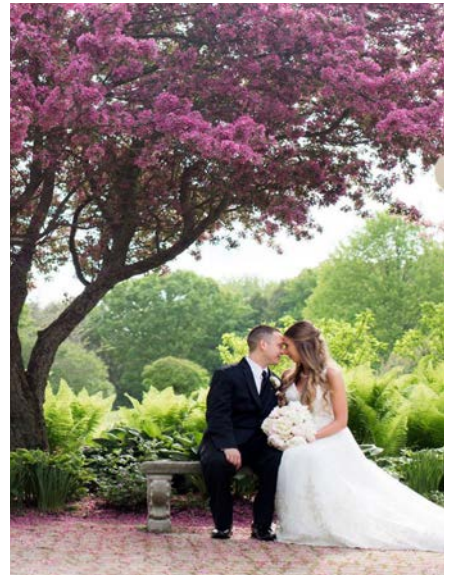
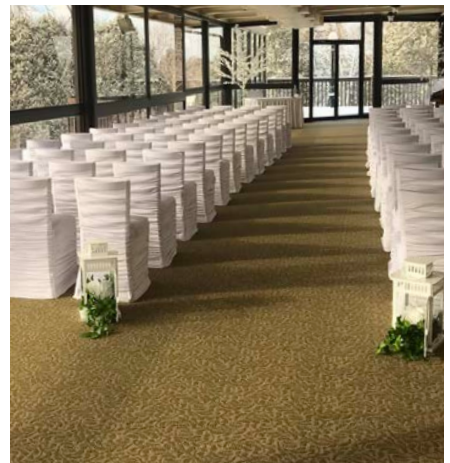


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Below from Left to Right: Ackland Photography, Heather Windsor Photography, Royal Ashburn Image, Laframboise Media, Royal Ashburn Image and Ackland Photography.



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.

INDOOR & OUTDOOR CEREMONY \$1200 + HST

COMPTON TERRACE HOLDS UP TO 180

Adjacent to the Compton Room, our glassed-in terrace and sun deck have hosted many intimate wedding ceremonies. The brilliant surroundings offer a breathtaking view of the lush golf course and landscaped gardens.

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.



Plated Options

PREMIERE

Saturday \$155 per person | **Friday & Sunday** \$150 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 (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

Saturday \$175 per person | **Friday & Sunday** \$170 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 (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

Saturday \$199 per person | **Friday & Sunday** \$194 per person

Post-ceremony champagne punch and fruit punch
Choice of Caesar or mimosa bar during cocktail hour
Choice of 6 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 (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 – choice of one station plus fresh fruit platter and coffee and tea station

Special Pricing

CHILDREN

Ages 2 - 12 Years \$53 per person

Includes same starters and dessert as adult menu

CHOICE OF ONE ENTREE

Mac and Cheese

Chicken Fingers and Fries

Hot Dog 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.



Photo Credit Bellwood Gates Photography.

Premiere 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.

✓ **Stuffed Pepper (Gluten Free and Vegan)**

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

✓ **Vegetable Strudel**

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

✓ **Gemelli Pasta**

Fresh Gemelli noodles 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.*

Grand Package

STARTERS

Choice of Two Options

Starter options from the Premiere Package are also available as a selection.

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.

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.

PASTA

Penne

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

Duo Plate

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

Prime Rib

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

Manhattan Striploin

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

Royal Package

STARTERS

Choice of Two Options

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).

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.

Watermelon Carpaccio

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

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.

Grilled Apple & Boursin

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

SOUPS

Roasted Red Pepper

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

Broccoli and Cheddar

Creamy fresh broccoli floret soup topped with shredded cheddar.

South Asian Squash

Butternut squash with Indian spices blended with cream.

Heirloom Carrot and Coriander

Farm fresh carrots blended with aromatic seasonings and fresh cilantro.

Mushroom and Parmesan

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

PASTA

Penne

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

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

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

Bocconcini Chicken

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

Prime Rib

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

Char-Grilled Cornish Hen

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

Manhattan Striploin & Shrimp

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

✔ Three Cheese Ravioli

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

✔ Gemelli Pasta

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

Grilled Salmon

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

Duo Plate

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.

Branzino Seabass

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

Mixed Seafood Trio

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

✔ Stuffed Pepper (Gluten Free and Vegan)

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

✔ Vegetable Strudel

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

ROYAL PACKAGE ALSO INCLUDES

- Mimosa or Caesar bar during cocktail hour
- Antipasto or artisan breads during cocktail hour
- Choice of six hand-passed hors d'oeuvres
- Eight hours of open bar
- Poured premium wines
- Choice of one late night station plus addition of a fresh fruit tray

Hong 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 pumpernickel crisp.

Tuna Cup

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

ANTIPASTO BAR

**\$6.50 PER PERSON UPGRADE FOR
PREMIERE AND GRAND**

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

**** (Included in the Royal Package)**

ARTISAN BREADS

**\$6.50 PER PERSON UPGRADE FOR
PREMIERE AND GRAND**

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

**** (Included in the Royal Package)**



Desserts

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.

Late Night

CHOICE OF ONE LATE NIGHT STATION

Add a Fresh Fruit Platter to your Late Night for \$250 per tray (included in Royal Package).

The Pub

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

Artisan Pizza (Choice of Three)

Forest mushroom, goat cheese and caramelized onion

Caprese (bocconcini, tomato, pesto, balsamic)

Prosciutto and pear

Bruschetta with feta

Chicken Alfredo

Traditional pepperoni and cheese

Charcuterie Board

Short stick pepperoni, hot Calabrese, cured sausage, pitted green olives, provolone, Brie cheese, aged cheddar, cucumber cups with goat cheese, crisp grapes, served with assorted crackers

Gourmet Grilled Cheese Station

Served on a selection of brioche, sour dough, 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

Taco Station

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.

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)



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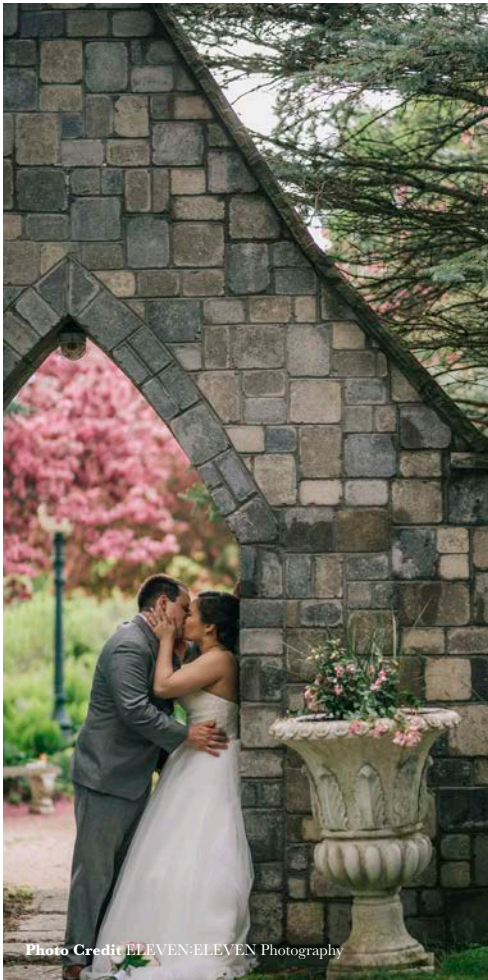
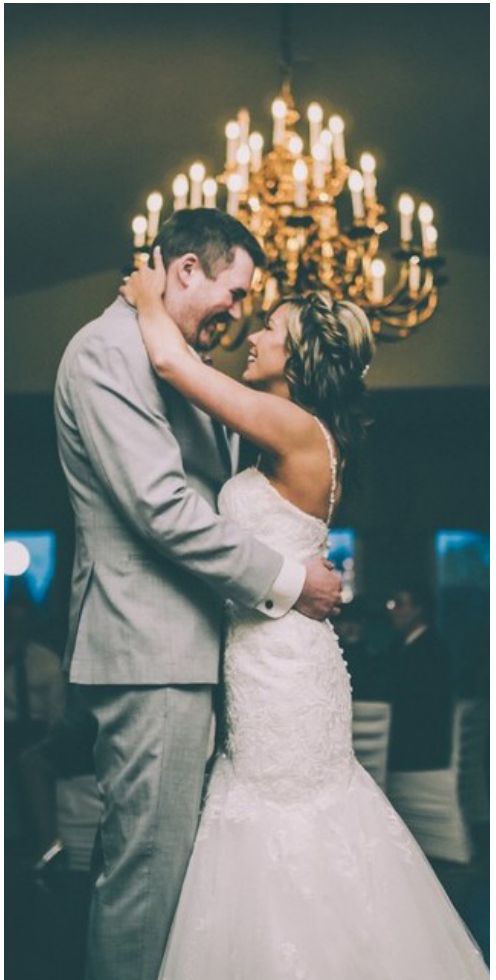


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On This Day, Love Unites Us.

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



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