



ROYAL ASHBURN

Weddings & Events

Royal Ashburn *Weddings*



2026 / 2027

THE ROYAL ASHBURN GOLF CLUB | WEDDINGS SINCE 1967

Photo: Candice Rose Photography - candicerosephotography.ca

Where Forever Begins

CONGRATULATIONS!

Creating the wedding day you've always imagined (*and then some*) is simple with our all-inclusive package options. Whether you choose a package that fits your budget or opt for a custom designed celebration tailored to your vision, we are here to make it seamless. Upon booking, a dedicated Wedding Manager will be assigned to guide you through every step, helping you plan each important detail with ease and expertise.



Photo: Candice Rose Photography



Photo: Christella Luna Photo Co.



Photo: Candice Rose Photography

YOUR ALL-INCLUSIVE WEDDING INCLUDES:

ROYAL ASHBURN HOSPITALITY

- Dedicated Wedding Coordinator to guide you every step of the way
- Uniformed, professional service staff and bartenders
- Complimentary menu and wine tastings (*refer to proposal for details*)
- Rehearsal with your Wedding Coordinator prior to the big day

CEREMONY SPACES

- Exclusive all-day ceremony site
- Outdoor garden ceremony with tables & chairs included
- Indoor ceremony option in case of inclement weather
- Encircled by vibrant, manicured gardens
- Private, tree-lined ceremony settings
- Elegant stone-paved aisles for a grand entrance

PHOTOGRAPHY GROUNDS

- Manicured gardens in full bloom throughout the season
- Charming pond backdrop with natural reflections
- Elegant swing for whimsical, romantic photos
- Scenic pathways with romantic stone-framed arch
- Landscaped greenery for timeless portraits
- Secluded garden nooks perfect for golden hour portraits

RECEPTION & EVENT SPACES

- Private event spaces available both upstairs and downstairs
- Outdoor cocktail reception option surrounded by natural beauty
- Head table set on risers for perfect visibility
- SOCAN fee (supports artists' rights for events with copyrighted music)

DÉCOR & TABLE SETTINGS

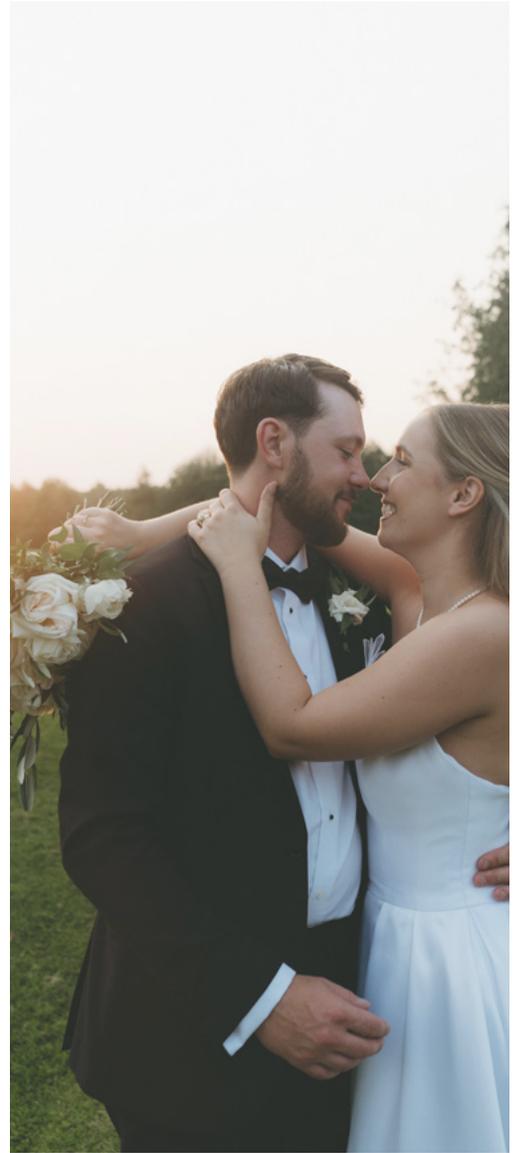
- Event room rental
- Floor-length white table linens and white linen napkins
- China and sparkling stemware
- Cake, gift, and guest book tables
- Cake cutting service provided

BRIDAL SUITES & PREPARATION SPACES

- Elegant bridal suites with secure keypad lock for privacy
- Ample space for hair, makeup, and pre-ceremony preparations

WEDDING INSURANCE POLICY *which includes:*

- Liquor Liability Insurance for Three 24-Hour Periods
- Cannabis Coverage 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



Photos: Marika Brooks Photography



Our Venue

THE CEREMONY

VENUE FEE | \$3250 + hst **Includes ceremony, reception and wedding insurance.*

CEREMONY ONLY | \$3500 + hst **Based on availability*

RECEPTION ONLY | \$1250 + hst **Includes reception and wedding insurance.*

OUTDOOR CEREMONY GARDENS

WOODLAND GARDEN | HOLDS UP TO 220

CEDARS GARDEN | HOLDS UP TO 200

INDOOR CEREMONY SETTINGS

COMPTON SOLARIUM | HOLDS UP TO 160 SEATED

ASHBURN SUNROOM | HOLDS UP TO 150 SEATED



Photo: Elle Ivy Photography



Photo: Astora Studio



Photo: Anna Krasovska Photography

Our Venue

THE RECEPTION

CHOOSE FROM ONE OF OUR 3 ELEGANT ROOMS

COMPTON ROOM | HOLDS UP TO 220 GUESTS

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 GUESTS

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.

FARM & FOUNDER RESTAURANT + BAR | HOLDS UP TO 80 GUESTS

An ideal location for your rehearsal dinner, showers, engagement parties, anniversary parties and small weddings. Newly renovated for Spring 2024, the Farm & Founder Restaurant + Bar features a modern, sophisticated space with views of the 1st tee and 9th green. > *Private event spaces available for weddings and gatherings of 30 or 50 guests.*



Photo: Precious Moments Photography

Packages

PLATED PACKAGE OPTIONS

PREMIERE | \$190 PER PERSON

Post-ceremony fruit punch
Choice of four hand passed hors d'oeuvres
Warm ciabatta dinner rolls
Two-course gourmet plated dinner (*includes one protein selection and one vegetarian selection*)
Dessert station
Coffee and tea service during dessert
Four hours of unlimited soft drinks
Wedding cake cut and platter service
Late night coffee and tea station

GRAND | \$215 PER PERSON

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

ROYAL | \$250 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 two protein selections and one vegetarian selection*)
Dessert station
Poured house wine with dinner and sparkling wine for toasting
Coffee and tea service
Seven hours of open bar (*hours can be divided*)
Wedding cake cut and platter service
Late night buffet – choice of one station
Late night coffee and tea station

SPECIAL PRICING

CHILDREN

(AGES 2 - 12 YEARS) \$60 PP

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) \$120 PP

Includes same meal as adult menu without alcohol.

VENDORS

(DJ, PHOTOGRAPHER, ETC.) \$120 PP

Includes same meal as adult menu without alcohol.

Tax and Administrative Fees

Prices in this package include 13% HST and 18% administration fee, unless otherwise stated.



HAND PASSED HORS D'OEUVRES

Select four (4) hors d'oeuvres from the options listed.

HORS D'OEUVRES

HOT HORS D'OEUVRES

ZESTY MEATBALLS

Bite-sized meatballs tossed in a tangy barbecue sauce.

TORPEDO SHRIMPS

Shrimp coated with tempura, fried golden brown served with seawitch sauce.

ROAST BEEF YORKIES

Slow roasted roast beef sliced and served on a mini Yorkshire pudding with horseradish aioli.

✔ SAMOSAS

Baked vegetarian samosas with potato and vegetables served with tamarind and cucumber raita.

CHICKEN DUMPLINGS

Pan fried and drizzled with a sweet chili sauce.

✔ TRUFFLE MAC & CHEESE FRITTERS

Macaroni, cheddar, and parmesan cheese in a béchamel sauce with crunchy panko breadcrumbs. Served with truffle aioli.

COLD HORS D'OEUVRES

✔ CAPRESE SKEWER

Bocconcini cheese, cherry tomatoes drizzled with a pesto balsamic glaze.

✔ BRUSCHETTA

Toasted baguette topped with fresh basil, red onion and ripe tomatoes. *(Ask about a vegetarian, gluten free option)*

PROSCIUTTO CROSTINI

Seasoned, toasted baguette topped with prosciutto basil pesto and bocconcini cheese. Finished with a honey drizzle.

✔ CUCUMBER PITA BITE

Mascarpone cheese piped onto a pita bite with cucumber pickled red onion and dill.

PREMIER PACKAGE

STARTERS

CHOICE OF ONE OPTION.

SOUPS

**All soups are gluten-free*

✓ HEIRLOOM CARROT & GINGER

Farm fresh carrots blended with aromatic seasonings and fresh ginger. Finished with crème fraîche.

✓ WILD MUSHROOM POTAGE

A rich, creamy forest mushroom soup with truffle essence and chives.

✓ TOMATO & FENNEL BISQUE

Roasted tomatoes and sautéed fennel, topped with a toasted crostini.

SALADS

✓ ASHBURN SALAD

Mixed-greens lettuce tossed with cherry tomatoes, red onion, cucumber, and radish. Garnished with pepperoncini and tossed in Italian vinaigrette.

CAESAR SALAD

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

ENTRÉES

CHOICE OF ONE PROTEIN AND ONE VEGETARIAN OPTION.

All entrées are served with fingerling potatoes and market vegetables.

CHICKEN SUPREME

Chicken breast seasoned with roasted garlic and rosemary.

GRILLED SALMON

Grilled Atlantic salmon with a tomato, caper relish.

STRIPLOIN & CHICKEN DUO

**Can not be chosen as a split meal*

Hand-carved striploin with an oven-roasted chicken breast and a natural jus.

✓ STUFFED PEPPER

Fire roasted half pepper stuffed with seasoned rice, fresh vegetables and marinara sauce.

✓ EGGPLANT PARMESAN

Seasoned tomato sauce and stacked eggplant slices coated in breading and pan fried crispy. Topped with melted mozzarella, and basil.

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

DESSERT STATION

Assortment of sweets including squares, brownies and cookies for your guests to enjoy.

Vegetarian Option ✓

**Ask your wedding manager about vegan and gluten-free options.*

GRAND & ROYAL PACKAGES

STARTERS

> GRAND PACKAGE CHOICE OF ONE OPTION.

> ROYAL PACKAGE CHOICE OF TWO OPTIONS.

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

SOUPS

✔ HEIRLOOM CARROT & GINGER

Farm fresh carrots blended with aromatic seasonings and fresh ginger. Finished with crème fraîche.

✔ WILD MUSHROOM POTAGE

A rich, creamy forest mushroom soup with truffle essence and chives.

✔ TOMATO & FENNEL BISQUE

Roasted tomatoes and sautéed fennel, topped with a toasted crostini.

SALADS

✔ ARUGULA SALAD

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

✔ HEIRLOOM CHERRY TOMATO SALAD

Arugula, heirloom cherry tomatoes, buffalo mozzarella, and fresh chopped basil topped with balsamic vinegar and oil.

PASTA

✔ THREE CHEESE RAVIOLI

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

✔ CANNELLONI

Spinach and ricotta cannelloni with a tomato cream sauce.

ENTRÉES

> GRAND PACKAGE CHOICE OF ONE PROTEIN AND ONE VEGETARIAN OPTION.

> ROYAL PACKAGE CHOICE OF TWO PROTEINS AND ONE VEGETARIAN OPTION.

All entrées are served with fingerling potatoes and market vegetables. Entrée options from Premier package are also available as a selection. Add an additional protein to your entrée for \$15++

BOCCONCINI CHICKEN

Oven roasted chicken supreme stuffed with bocconcini, oven dried Roma tomatoes and spinach served with a natural jus.

PRIME RIB

8oz. slow roasted, hand carved prime rib served with house-made Yorkshire pudding and a red wine demi.

MANHATTAN STRIPLOIN

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

DESSERT STATION

Assortment of sweets including squares, brownies and cookies for your guests to enjoy.

UPGRADE OPTIONS

Tax and Administrative Fees

Upgraded options are plus 13% HST and 18% administration fee.

SALAD

✔ GRILLED APPLE & GOAT CHEESE | \$6 PER PERSON

Baby spinach, baby kale, candied pecans, and grilled apple topped with herb-infused goat cheese. Drizzled with a honey apple cider vinaigrette.

PASTA

✔ BLACK TRUFFLE SACCHETTI | \$8 PER PERSON

Tied pasta pockets filled with ricotta cheese and truffle. Served with a wild mushroom cream sauce.

ENTRÉES

All entrées are served with fingerling potatoes and market vegetables. Substitute potato dauphinoise for an additional \$2 per person.

SHORT RIB | \$15 PER PERSON

Braised boneless short rib with a rosemary wine reduction.

SURF & TURF | \$7 PER PERSON

8oz center cut Manhattan striploin with a skewer of garlic shrimp. Served with a béarnaise sauce.

PRIME RIB | \$15 PER PERSON

Slow-roasted, 8oz hand-carved prime rib served with Yorkshire pudding and a red wine demi.

PLATED DESSERTS | \$8 PER PERSON

Enhance your dessert experience with any upgrade for \$8++ per person.

CLASSIC CHEESECAKE

Smooth and rich New York cheesecake set with a graham cracker crust. Drizzled with a homemade strawberry topping.

CHOCOLATE MOUSSE CAKE

Rich chocolate cake drizzled with raspberry coulis.

✔ CARROT CAKE

Traditional carrot cake with walnuts. Topped with a coconut based frosting.
(Vegan, gluten and lactose friendly)

BERRY FRUTTA DI BOSCO

Imported from Italy. Shortcrust pastry with a layer of sponge cake, filled with custard and cream, covered with wild berries, and garnished with apricot jelly.

MOCKTAIL BAR | \$12 PER PERSON

Will include unlimited soft drinks and 2 mocktails *(Choose from the list attached)* for 4 hours.

- Passion Fruit Mocktini
- Strawberry Mojito
- Orange Mule
- Iced peach Tea
- Cranfusion

ELEVATED BAR

WHITE WINE

Lavorato | \$39 PER BOTTLE

Pinot Grigio
Italy

Espiritu de Chile Viajero | \$42 PER BOTTLE

Sauvignon Blanc
Chile

Canciller | \$42 PER BOTTLE

Chardonnay
Argentina

RED WINE

McGuigan Black Label | \$42 PER BOTTLE

Shiraz
Australia

Canciller | \$42 PER BOTTLE

Cabernet Sauvignon
Argentina

BOTTLE SERVICE MENU | **Ask Event Manager*

For special requests above the cost of the bottle.

COCKTAIL BAR | \$8 PER PERSON

(Host Bar Add-On)

Cocktail Hour featuring:

- Sangria (*red or white wine*)
- Mimosas

In addition, pick any two items from the list below for your after-dinner bar:

- Old Fashioned
- Aperol Spritz
- Espresso Martini
- Mojito

CUSTOM LINENS

Event packages include classic white napkins and linens. Explore our upgraded options below to perfectly match your event's style and vision.

NAPKINS | \$1.50 EACH

TABLE CLOTH: | \$15 - \$20 EACH

LATE NIGHT OPTIONS

If you've selected the Royal Package for your wedding, one late night station of your choice is included. For the Premier and Grand Packages, late night stations are available at the additional price per person listed below.

CARNIVAL STATION | \$18 PER PERSON

Mini corn dogs 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 | \$17 PER PERSON

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

INTERNATIONAL HANDHELDS | \$18 PER PERSON

Taste the world with Jamaican patties, samosas, corn dogs, and egg rolls with plum sauce.

CHOW MEIN NOODLE BAR | \$19 PER PERSON

Chicken chow mein with vegetables, spring rolls, and fortune cookies. Served with chop sticks and noodle boxes.

PIEROGI BAR | \$17 PER PERSON

Bite-sized pierogies served with sour cream, cheddar cheese, bacon, and chives.

The Bar

WEDDING BAR PACKAGE

STANDARD INCLUDED BAR OPTIONS

BEER (Cans)

-  The Farm 473ml
-  The Founder 473ml

BEER (Bottles)

- Budweiser 371ml
- Michelob Ultra 371ml
- Corona 371ml
- Stella 371ml
- Corono Cero 371ml
- Pumphouse Crafty Radler 473ml
-  Smirnoff Pink Lemonade 473ml
- NUTRL 473ml
-  Brickworks Cider 473ml

LIQUOR (1oz)

- Smirnoff Vodka
- Crown Royal
- Captain Morgan's White Rum
- Captain Morgan's Spiced Rum
- Gordons Gin
- Bell's Scotch Whiskey
- El Tequileno Blanco

WHITE WINE (select one)

Santa Carolina

Chardonnay
Chile

Colio

Pinot Grigio
Ontario

RED WINE (select one)

Santa Carolina

Cabernet Sauvignon
Chile

Colio

Cabernet / Merlot
Ontario



Note: Alcohol is based on availability and brand is subject to change.



Photo: Lisa Hughes Photography

WEDDING FAQ'S

DEPOSITS AND FEES

(*prices are subject to change)

WHAT IS THE DEPOSIT/BOOKING STRUCTURE?

A signed contract is required to confirm your date. Payments are divided into three parts:

Initial Deposit – \$3,000

- \$1,000 goes toward your final invoice
- \$2,000 is a refundable security deposit (*returned 3–5 business days after your wedding*)

Second Payment – \$2,000

Due four months after booking and applied to your final invoice

Final Payment

All estimated charges are due one month before the wedding date.

WHEN DOES THE FINAL GUEST LIST NEED TO BE CONFIRMED?

Your guaranteed guest count must be submitted 30 days before the event. Billing will be based on the guaranteed number or actual attendance, whichever is higher.

IS THERE A VENUE FEE?

A \$1250+hst Venue Fee will apply for guests choosing a ceremony only. Please note: this fee is already included in the ceremony only price. A full details of inclusions can be found in the Royal Ashburn Wedding Package.

IS THERE A CEREMONY FEE?

Yes, the on-site ceremony fee is \$3,000 + HST for guests booking a Royal Ashburn reception as well. The ceremony portion includes chairs, set-up/tear-down, and ceremony coordination. You're welcome to bring in additional décor, please ensure that setup and tear-down arrangements are coordinated by you or your décor vendor.

WHY AM I BEING CHARGED A SOCAN FEE?

A \$100 + HST licensing fee is required by SOCAN and Re:Sound for any event using live or recorded music.

FOOD & BEVERAGE

WHAT IS THE DINNER SERVICE STRUCTURE?

Royal Ashburn offers a split entrée (*two options*) or single entrée (*one option*), plus a vegetarian choice. Guest meal selections must be indicated on name cards, which are provided by the Bride & Groom.

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS?

Yes, we can accommodate select dietary needs, including vegetarian, vegan, and gluten-free menu options.

WHAT IS THE LIQUOR POLICY?

As per AGCO regulations, all alcohol must be purchased through Royal Ashburn. Outside alcohol is not permitted.

WHEN DOES BAR SERVICE END?

The bar closes at 1:00 AM. All bartenders are SMART Serve certified and may refuse service if necessary.

ARE GUESTS ALLOWED TO ORDER SHOTS?

For guest safety, shots are not permitted.

IS A MENU TASTING INCLUDED?

The Bride & Groom receive a complimentary menu tasting, offered twice a year (Spring & Fall). Individual tastings are no longer available and must be booked with your manager.

DECOR & ROOM SETUP

WHEN DO THE BRIDE AND GROOM HAVE ACCESS TO WEDDING ROOM TO SET UP?

The ceremony and reception spaces are available for setup from 9:00 AM on the wedding day. Contact your wedding manager to book a setup time.

TEAR DOWN

All décor must be removed at the end of the night unless pre-arranged. Royal Ashburn is not responsible for lost or damaged items. Any items left behind must be picked up the next day.

DECORATION

Personal décor for both the ceremony and reception is welcome but must be set up and taken down by your team.

- A \$250 fee applies if Royal Ashburn chairs are removed for rentals.
- Confetti, rice, rose petals, glitter, tape, or nails are not permitted on property.

OTHER IMPORTANT INFORMATION

HOUSE RULES

- No clinking glasses. Please plan a kissing game alternative. Ask Us! We have some ideas.
- Smoking is prohibited on all patios. Designated areas are available.
- Absolutely no drinking and driving is permitted.

AFTER THE PARTY TRANSPORTATION

Local cab contact info is available at each bar. It is the guest's responsibility to arrange transportation and pick-up times.

SECURITY OF VEHICLES

Overnight parking is allowed and gates will be locked for security. Gates reopen by 8:00 AM the next day. Royal Ashburn is not responsible for theft or damage to vehicles.

DO YOU HAVE ON SITE PHOTOGRAPHY LOCATIONS?

Yes, both outdoor and indoor photo spots are available, including:

- Outdoor: Gazebo, 1st tee deck, private pond, and bridal gardens
- Indoor (*rain option*): Front lobby fireplace, grand staircase to Compton Room, and covered walkway by the first tee

CAN WE USE VENDORS WHO AREN'T ON YOUR LIST?

Yes, outside vendors are welcome. A mandatory site tour must be completed at least 30 days prior to your event. Additional fees may apply.

DO YOU OFFER OUTSIDE CEREMONY SPACES?

We offer two stunning outdoor ceremony sites with gardens, electrical access, and on-site chapels. In case of bad weather, ceremonies can be held in one of our elegant indoor sunrooms.

PREFERRED VENDORS

ACCOMMODATIONS

ROYAL ASHBURN COTTAGES

royalashburngolfclub.com
(905) 686-1121 X 240

FARMSTEAD B&B

thefarmsteadbnb.com
(905) 985-2035

HILTON GARDEN INN

torontoajax.hgi.com
(905) 686-9400

WEDDING ATTIRE

4 MEN UNITED

4MU.ca
info@4menunited.com

BLUSH BRIDAL BOUTIQUE

blushbridalshop.ca
(905) 987-3555

BRIDAL DESIRES

bridaldesires.ca
905-426-6769

TANIS EMMETT WEDDING STYLE

tanisemmett.com
(905) 604-7477

CAKES & DESSERTS

CUPCAKE JUNKIE

cupcakejunkie.ca
orders@cupcakejunkie.ca

MITCHEL'S CAKE & DESSERT

mitchels.ca
(905) 728-7463

SUGAR & LOVE BAKERY

sugarandlovebakery.ca
sugarandlovebakery@gmail.com

DETAILS

SOUTHERN CHARM VINTAGE RENTALS

southerncharmvintagerentals.com
(905) 409-9660

STEPHITA INVITATIONS

stephita.com
(905) 489-1199

*DJ SERVICES & ENTERTAINMENT

COMPLETE WEDDINGS

completeweddings.ca
Services: DJ, Videography,
Photo Booth, and Photography
(416) 775-3717

FOREVER SOUNDS DJ SERVICES

foreversoundsmdj.com
(905) 434-4988

PUMP IT ENTERTAINMENT

pumpitdj.com
(905) 809-9602

STEP BY STEP

stepbystepdj.ca
(905) 409-7998

VIBRANT SOUNDS

vibrantsounds.ca
905-674-1259

EVENT DÉCOR

ANNIE LANE

annielane.ca
(905) 435-4495

CHAMELEON EVENTS

chameleonevents.ca
(905) 706-5732

JUST FOR YOU WEDDINGS

just4youweddings.ca
(905) 922-6701

SULTANA'S WEDDING DECOR

sultana.rahaman@gmail.com
(416) 418-4000

VINTAGE BASH

www.vintagebash.ca
(647) 860-7401

***DAMAGE DEPOSIT** Please note: A \$250 damage deposit fee will apply to any outside DJ vendors as well as to any outside food stations not on our preferred vendor list.

FLORISTS & FLORAL DESIGN

BLOOMBERRY & CO
bloomberryandco.com
(905) 623-4441

BRANCHING OUT
branchingoutflorists.com
sharon@branchingoutflorists.com
(905) 985-3033

HB FLORAL DESIGN
@hbflorals
hbflorals.com

MIKE GIBBS DESIGN
mikegibbsdesign.com
(416) 662-4328

XO EVENTS & FLORAL
xoeventsflorals.com
@xo_eventsandflorals

FUN & OTHER

SIX PHOTOBOOTHS
sixphotoboosths.com
(647) 703-7866

LOVE AT THE TONE
loveatthetone@gmail.com
(905) 621-2282

MAGIC MC – DURGY SPADE
Wedding MC + Magician/Mentalist
@magicmclive
www.magicmclive.com

MIRROR MIRROR 360 PHOTOBOOTH
mirrormirrorbooths.com
@mirror_mirror_inc

SUGARPOP RENTALS
sugarpoprentals.com
(905) 922-3465

CHRONIC INK TATTOO
chronicktattoo.com
Instagram: @chronicink

LIVE MUSIC

DAVE MCGONIGAL – PIPER
dmcgonigal@rogers.com
(905) 665-8345

LIANE JAMES – HARPIST
lianejames.com
(416) 567-7753

TIE THE KNOT MUSIC
tietheknotmusic.ca
(647) 891-3696

OFFICIANTS

AILEEN DOCKERTY
aileendockerty.ca
(905) 231-1334

ENDURING PROMISES
aileendockerty.ca
+1 844-374-4733
enduringpromises.com

MARTIN WEDDING OFFICIANT
martinweddings.ca
(905) 721-1290

REV. MAUREEN MCLELLAN
imarryu.ca
(905) 767-5312

PHOTOGRAPHY

CHRISTINE SMALL PHOTOGRAPHY
christinesmallphotography.com
(905) 449-0586

HEATHER WINDSOR PHOTOGRAPHY
heatherwindsor.com
(905) 243-6637

JORDAN FINE PHOTOGRAPHY
@jordanfinephotography
jordanfinephotography.com

LISA HUGHES PHOTOGRAPHY
lisahughes.ca
(905) 621-2282

MELANIE PHYLLIS PHOTOGRAPHY
melaniephyllis.ca
(289) 356-0913

PRECIOUS PHOTOGRAPHY
By Courtney McIntosh
preciousphotography.ca
(647) 295-3884

TEJAS EASWAR PHOTOGRAPHY
tejaseaswarphotography.com

RENTALS

DURHAM EVENT RENTALS
durhameventrentals.com
info@durhameventrentals.com

HAWLEY CRESCENT
hawleycrescent.ca
(289) 314-6547

PERFECT PARTY EVENT RENTALS
perfectpartyplace.ca
(905) 723-9050

TENTLAND
tentland.ca
(905) 442-1223



Royal Ashburn Golf Club

995 Myrtle Road West, Ashburn, ON, L0B 1A0

royalashburngolfclub.com | sales@royalashburngolfclub.com

(905) 686 - 1121 x 240