



ROYAL ASHBURN

Weddings & Events

Farm & Founder
RESTAURANT + BAR

Memorable Events

2026

THE ROYAL ASHBURN GOLF CLUB | EVENTS SINCE 1967

sales@royalashburngolfclub.com | (905) 686 - 1121 x 240

Special Events

TURNING CELEBRATIONS INTO LASTING MEMORIES.

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:

- Anniversary
- Afternoon Tea
- Birthday Party
- Baby Shower
- Bachelor Party Stay & Play
- Bachelorette Party Stay & Spa
- Bridal Shower or Brunch
- Celebration of Life
- Engagement Party
- Rehearsal Dinner
- Religious Celebrations
- Post Wedding Day Brunch

A ROYAL ASHBURN 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

Cake, Gift, or Guestbook Tables

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

Venue

EVENT SPACES

Celebrate your event at Royal Ashburn, where our breathtaking golf course and unparalleled venue elegance, create an unforgettable experience. Our venue features picturesque indoor and outdoor spaces, beautiful scenery, and gourmet cuisine. With personalized service and an award-winning events team, we ensure your event will be one to remember.

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.

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

The Farm & Founder Restaurant + Bar offers a modern, sophisticated setting with views of the 1st tee and 9th green—an ideal space for life's most memorable celebrations. Private event rooms available for gatherings of 30 or 50 guests.



Cuisine

BUFFET MENU

Our event packages include a variety of buffet options designed to delight your guests and suit any occasion. From elegant plated selections to expansive buffet spreads, we offer customizable menus featuring fresh, high-quality ingredients.

LIGHT FARE BUFFET

Breakfast is available from 6am to 11am.
All breakfasts include freshly brewed coffee and tea.

LIGHT FARE BUFFET | \$19 Per Person

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

BREAKFAST ENHANCEMENTS

Fresh Market Fruit	\$5 per person
Fresh Vegetables & Dip	\$7 per person
Fresh Baked Cookies	\$3 per person
Fresh Baked Muffins	\$3 per person
Assorted Sweet Tray	\$6 per person
Assorted Pastries	\$5 per person
Mimosas	\$8 per person

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

Tax and Administrative Fees
Prices in this package are plus 13% HST and 18% administration fee,
unless otherwise stated.

BRUNCH BUFFET

Brunch is available from 6am to 11am and includes brunch buffet, your choice of one salad, one side dish and freshly brewed coffee and tea.

BRUNCH BUFFET | \$50 PER PERSON

Our brunch buffet includes the following

- Farm fresh scrambled eggs
- Strip bacon
- Sausage links
- Seasoned breakfast potatoes
- Pastries, croissants, cookies, and squares
- Fresh fruit
- Freshly brewed tea and coffee
- Fruit juice
- Warm rolls
- Lemon or cucumber ice water

SIDE (select one from below)

**Add an additional side for \$6 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.

GRILLED BREADED CHICKEN BREAST

Tender crusted chicken breasts served with an herbed cream sauce.

SALAD (select one from below)

ASHBURN SALAD

Mixed-greens 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.

ARUGULA SALAD

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

ADD-ONS

OMELETTE STATION | \$125 PER HOUR

Add a chef to your experience to create custom gourmet omelets. Toppings include:

- Red and green peppers
- Onion
- Tomato
- Mushroom
- Cheese

ONE MAIN COURSE | \$12 PER PERSON

MEAT OR VEGETARIAN LASAGNA

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

CANNELLONI

Spinach and ricotta cannelloni with a tomato cream sauce.

SIGNATURE BUFFET

Signature buffet is available anytime and includes your choice of one salad, one soup, one main dish, brownies and squares, cookies, freshly brewed coffee and tea, soft drinks and juice.

SIGNATURE | \$63 PER PERSON

SALADS (*select one from below*)

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.

ARUGULA SALAD

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

SOUPS (*select one from below*)

**Add an additional soup for \$7 per person*

HEIRLOOM CARROT & GINGER

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

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.

MAINS (*select one from below*)

**Add an additional main for \$14 per person*

THE DELI COUNTER

- Served on assorted breads and wraps:
- Black forest ham and Swiss cheese
- Smoked turkey breast with a cranberry mayonnaise
- Chicken salad with cranberry and celery
- Egg salad with chives
- Roast beef and cheddar with a horseradish aioli
- Tuna salad with celery and onion

MEDITERRANEAN

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

PIZZA

A selection of pizzas; pepperoni and margherita along with penne pasta served with your choice of tomato or a nut-free pesto sauce, accompanied by garlic bread and your choice of chicken wings or Thai chili chicken bites.

DESSERT

DESSERT STATION

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

GRAND BUFFET

Grand buffet is available for a minimum of 50 guests from 5 pm onward.

DINNER | \$80 PER PERSON

Buffet dinner includes all options listed below.

SALADS (*select two from below*)

THE FARM SALAD

Assorted greens, and crisp fresh vegetables with a balsamic dressing.

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 cherry tomatoes topped with balsamic dressing and shaved parmesan.

SOUPS (*select one from below*)

HEIRLOOM CARROT & GINGER

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

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.

MAINS

GRILLED CHICKEN

Grilled chicken with an herb cream sauce.

ATLANTIC SALMON

Grilled Atlantic salmon topped with a tomato caper relish.

Option to Upgrade Your Main

ROAST STRIPLOIN | \$5 PER PERSON

Hand-carved striploin with a mushroom jus.

PASTA (*select one from below*)

VEGETARIAN LASAGNA

Oven-baked lasagna with spinach, ricotta, shredded mozzarella and tomato sugo.

CANNELLONI

Cheese cannelloni in a fire-roasted tomato sauce, garnished with fresh basil and Parmesan.

SIDES

VEGETABLES

Seasonal vegetable medley.

STARCHES

Choice of seasoned roasted potatoes or rice pilaf.

DESSERT

DESSERT STATION

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



PLATED 3 COURSE MENU

Plated meals are available from 11am to 9pm.

Pricing is based on entrée selection.

PLATED MEALS INCLUDE

- Assorted warm rolls
- One Starter (*per event*)
- Entrée (*one protein + one veg. per event*)
- One Dessert (*per event*)
- Freshly brewed coffee and tea

STARTERS (*select one from below*)

✓ HEIRLOOM CARROT & GINGER SOUP

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 SOUP

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

✓ ASHBURN SALAD

Mixed-greens 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.

✓ ARUGULA SALAD

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

✓ **Vegetarian Option**

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

Tax and Administrative Fees

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

ENTRÉE *(select one from below)*

*All entrées are served with fingerling potatoes and market vegetables. *Add an additional protein for \$15 per selection.*

CHICKEN SUPREME | \$62 PER PERSON

Chicken breast seasoned with roasted garlic and rosemary.

BOCCONCINI CHICKEN | \$67 PER PERSON

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

GRILLED SALMON | \$62 PER PERSON

Grilled Atlantic salmon with a tomato, caper relish.

PRIME RIB | \$85

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

STRIPLOIN & CHICKEN DUO | \$69 PER PERSON

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

MANHATTAN STRIPLOIN | \$78 Per Person

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

✔ **THREE CHEESE RAVIOLI** | \$46 PER PERSON

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

✔ **STUFFED PEPPER** | \$46 PER PERSON

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

✔ **EGGPLANT PARMESAN** | \$46 PER PERSON

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

DESSERT *(select one from below)*

DESSERT STATION *(Included)*

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

PLATED DESSERTS | \$10 PER PERSON

✔ **STICKY TOFFEE PUDDING**

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

✔ **CLASSIC CHEESECAKE**

Smooth and rich New York cheesecake with a graham cracker crust, drizzled with your choice of house-made toppings: strawberry, blueberry or 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 | \$35 PER CHILD

AGES 10 AND UNDER

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

CHOICE OF ONE ENTRÉE

- Elbow pasta with butter and parmesan
- Chicken fingers and fries
- Hamburger and fries

Holiday Celebrations



PLATED 3 COURSE *Holiday* MENU

Plated seasonal meals available from October 1st to February 1st and include assorted warm rolls, a starter and entrée selected for your event, a festive dessert, and freshly brewed coffee and tea.

STARTER *(select one from below)*

✓ ROASTED BUTTERNUT SQUASH SOUP

Butternut squash seasoned, roasted and puréed with a kiss of Ontario Maple syrup.

✓ ARUGULA SALAD

Arugula, pomegranate and goat cheese topped with a citrus vinaigrette.

CAESAR SALAD

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

DESSERT *(select one from below)*

PUMPKIN CHEESECAKE

finished with a crème anglaise.

CHOCOLATE MOUSSE CAKE

finished with a raspberry coulis.

STICKY TOFFEE PUDDING

served warm with French vanilla icecream.

ENTRÉE *(select one from below)*

ROAST TURKEY DINNER | \$67 PER PERSON

Turkey dinner served with mashed potato, traditional bread stuffing, house-made gravy and your choice of vegetable.

CHICKEN SUPREME | \$67 PER PERSON

Roasted chicken supreme with traditional bread stuffing served with truffle mashed potato and roasted root vegetables.

SHORT RIB | \$85 PER PERSON

Braised boneless short rib with a rosemary wine reduction, truffle mashed potatoes and glazed baby carrots.

ATLANTIC SALMON | \$62 PER PERSON

Grilled Atlantic salmon topped with a tomato and caper relish served with fingerling potatoes and market vegetables.

✓ BUTTERNUT SQUASH RAVIOLI | \$65 PER PERSON

Butternut squash ravioli in a brown sage butter, finished with crumbled goat cheese.

TURKEY & HAM DUO | \$69 PER PERSON

Traditional turkey dinner and honey glazed ham served with mashed potato, traditional bread stuffing, gravy and your choice of vegetable.

✓ **Vegetarian Option**

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

Tax and Administrative Fees

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

Savour the Celebration



HAND PASSED HORS D'OEUVRES

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

HORS D'OEUVRES | \$15 PER PERSON

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.

✔ **Vegetarian Option**

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

Tax and Administrative Fees

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

PLATTERS & BOARDS

HORS D'OEUVRES

CHICKEN LOLLIPOPS | \$208 (48 PCS)

Buttermilk crispy fried chicken in a mild jerk BBQ sauce or sweet chili sauce. + **\$52 per dozen**

MINI ROAST BEEF YORKIES | \$288 (48 PCS)

Slow roasted roast beef sliced and served on a mini Yorkshire pudding with horseradish aioli. + **\$72 per dozen**

✔ BRUSCHETTA | \$144 (48 PCS)

Toasted ciabatta, traditional house-made bruschetta, shaved Parmesan, balsamic glaze. + **\$36 per dozen**

✔ SAMOSAS | \$100 (48 PCS)

Baked vegetable and potato samosas served with tamarind and cucumber raita. + **\$25 per dozen**

THAI CHILI CHICKEN BITES | \$45 (3 LBS)

Ginger, soy and garlic marinated chicken, crispy seasoned rice flour coating, sweet Thai chili sauce.

✔ HAND-CUT FRENCH FRIES | \$12 PER LB

Platter of seasoned hand-cut French fries. Presented with garlic parmesan seasoning, ketchup, and chipotle aioli.

PARTY BOARDS (*serves 25*)

Below pricing is based per board.

CHARCUTERIE & ANTIPASTO | \$425

Selection of cured meats and antipasto, garnished with grapes and an assortment of crackers.

ASSORTED SANDWICH | \$300

Assorted sandwiches with a variety of fresh bread, rolls and wraps.

✔ ASSORTED CHEESE TRAY | \$375

Double cream Brie, Havarti, aged cheddar, Danish blue and Swiss cheese with assorted crackers, grapes and preserved fruits.

✔ FRESH FRUIT | \$375

An assortment of fresh fruit in bite sized pieces.

✔ VEGETABLE CRUDITÉS | \$300

An assortment of fresh cut vegetables and dip.

SWEETS & COOKIES | \$225

Assorted mini sweets (Nanaimo bars, brownies, butter tarts, carrot cake), tarts and cookies.

GOURMET STOPS

STATIONS

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.

PIZZA'S

Homemade 8 slice pizzas.

Minimum 6 pizzas per event.

MARGHERITA PIZZA | \$24 PER PIZZA

Cheese pizza with a rich tomato sauce, and mozzarella.

PEPPERONI PIZZA | \$28 PER PIZZA

Zesty pepperoni, with a rich tomato sauce and mozzarella.

MEAT LOVERS PIZZA | \$32 PER PIZZA

Zesty pepperoni, crispy bacon, and sausage, with a rich tomato sauce and mozzarella.

VEGGIE LOVERS | \$32 PER PIZZA

A garden-fresh pizza with bell peppers, mushrooms, red onions and ripe tomatoes with a rich tomato sauce and mozzarella.

 **Vegetarian Option**

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

Tax and Administrative Fees

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

High Tea



AFTERNOON TEA

Experience a charming Afternoon Tea at Royal Ashburn, complete with freshly brewed tea and coffee, refreshing lemon or cucumber ice water, and a delightful selection of menu options to choose from. Perfect for a relaxing afternoon with friends or a special treat just for you.

AFTERNOON TEA | \$48 PER PERSON

FIRST TIER SAVOURIES

TEA SANDWICHES

(select three from below)

Egg Salad

Tuna

Ham and Swiss

Turkey

✔ Cucumber and Cream Cheese

SECOND TIER PASTRIES

BAKED DELIGHTS

(select three from below)

✔ Croissant

✔ Scones

✔ Danish

✔ Mini Muffins

✔ Turnovers

THIRD TIER SWEETS

SWEET TREATS

(select three from below)

✔ Maple Square

✔ Brownie

✔ Lemon Square

✔ Nanaimo

✔ Carrot Cake

✔ Cookies

✔ **Vegetarian Option**

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

Tax and Administrative Fees

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

Cheers

BAR PACKAGES

STANDARD BAR OPTIONS

BEER (Cans)

 The Farm	473ml	\$8.75
 The Founder	473ml	\$8.75

BEER (Bottles)

Budweiser	371ml	\$8
Michelob Ultra	371ml	\$8
Corona	371ml	\$8
Stella	371ml	\$8
Corono Cero	371ml	\$8

Pumphouse Crafty Radler 473ml \$9.50

 Smirnoff Pink Lemonade 473ml \$9.50

NUTRL 473ml \$9.50

 Brickworks Cider 473ml \$9.50

LIQUOR

1oz

Smirnoff Vodka \$9

Crown Royal \$9

Captain Morgan's White Rum \$9

Captain Morgan's Spiced Rum \$9

Gordons Gin \$9

Bell's Scotch Whiskey \$9

El Tequileno Blanco \$9

WINE BAR | \$35 per bottle

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

Colio Pinot Grigio **Colio Cabernet/Merlot**

Ontario Ontario

UNLIMITED SOFT DRINKS | \$5 Per Person

Your guests can enjoy unlimited soft drinks for up to 4 hours during your event.

FRESH BREWED COFFEE/TEA | \$3 Per Person

or **\$95 per urn** - All guests will have the option of coffee or tea throughout your event.

TROPICAL FRUIT PUNCH (serves 50 - 60)

FRUIT PUNCH | \$80

CHAMPAGNE PUNCH | \$110

CELEBRATION TOAST | \$8 Per Person

One (1) glass of Champagne or Mimosa per person. *Non-alcoholic toast options available, ask your event manager.*

BOTTLE SERVICE MENU | \$50 per bottle

For special requests above the cost of the bottle.

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.

HOST BAR

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

3 HOUR HOST BAR | \$40 PER PERSON

5 HOUR HOST BAR | \$50 PER PERSON

ADD 1 EXTRA HOUR | \$10 PER PERSON

COCKTAIL BAR | \$8 PER PERSON

COCKTAIL BAR ADD-ON TO HOST BAR

Cocktail hour featuring:

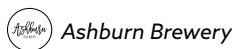
- Sangria (red or white)
- Mimosas

Plus choose two of the following for after dinner bar:

- Espresso Martini
- Old fashioned
- Mojito
- Aperol Spritz

BARTENDER FEE | \$150 + hst (per bartender)

Bartender fee applies to events requiring bar service and covers the cost of a Smart Serve-certified bartender.



Tax and Administrative Fees

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

Upgraded Services

ELEVATED BAR

WHITE WINE

Lavorato | \$39 PER BOTTLE

Pinot Grigio

Italy

Espiritu de Chile Viajero | \$42 PER BOTTLE

Sauvignon Blanc

Chile

Cancellor | \$42 PER BOTTLE

Chardonnay

Argentina

RED WINE

Lavorato | \$39 PER BOTTLE

Cabernet Sauvignon

Italy

McGuigan Black Label | \$42 PER BOTTLE

Shiraz

Australia

Cancellor | \$42 PER BOTTLE

Cabernet Sauvignon

Argentina

BOTTLE SERVICE MENU | \$50 PER BOTTLE

For special requests above the cost of the bottle.

COCKTAIL BAR | \$8 PER BOTTLE

(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

OVERLAYS | \$12 - \$20 EACH

MOCKTAILS

NON-ALCOHOLIC TOAST | \$8 PER PERSON

MOCKTAIL PACKAGE | \$12 PER PERSON

The mocktail package includes 4 hours of unlimited soft drinks and your choice of two mocktails from the list below.

- Passion Fruit
- Strawberry Mojito
- Orange Mule
- Iced Peach Tea
- Cranfusion

Tax and Administrative Fees

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

Getaways



STAY, PLAY & SPA PACKAGES

We're excited to present exclusive Stay & Play, Stay & Spa, and Stay, Play & Spa packages in partnership with Thermëa Spa Village. Whether you're planning a golf getaway or seeking a luxurious blend of golf, relaxation, and indulgence, these curated experiences combine the best of Royal Ashburn and Thermëa spa village for an unforgettable escape.

STAY & PLAY PACKAGES

Pricing Starting at \$460 Per Person

ONE NIGHT STAY & PLAY

- One (1) Night Accommodation
- Two (2) 18 Hole Rounds of Golf
- Unlimited use of the Practice Facilities
- Three (3) Meals: Breakfast, Lunch & Dinner

TWO NIGHTS STAY & PLAY

- Two (2) Nights Accommodations
- Three (3) 18 Hole Rounds of Golf
- Unlimited use of the Practice Facilities
- Six (6) Meals: (2) Breakfasts, (2) Lunches & (2) Dinners

SHOULDER SEASON

Start of the Season (Opening Day) to May 15th
October 15th to End of Season

ANY DAY OF THE WEEK

Contact us to customize your stay and play experience during the shoulder season.

STAY & SPA

STAY & SPA WINTER PACKAGE

Available November to March, subject to availability. Pricing is per person, per night unless stated otherwise. Package includes a continental breakfast.

WINTER PACKAGE | *Inquire for Pricing*

Accommodations Only or
Add an Additional Night +

- Thermal Experience at Thermëa spa village.
- A \$25 Thermëa food & beverage credit.
- Overnight accommodations at Royal Ashburn in a private cottage **sleeps up to 6 guests.*
- Continental breakfast from the on-site Farm & Founder Restaurant + Bar.

STAY & SPA IN-SEASON PACKAGE

Available April to October, subject to availability. Pricing is per person, per night unless stated otherwise. Package includes continental breakfast and dinner.

IN-SEASON PACKAGE | *Inquire for Pricing*

Accommodations Only or
Add an Additional Night +

- Thermal Experience at Thermëa spa village.
- A \$25 Thermëa food & beverage credit.
- Overnight accommodations at Royal Ashburn in a private cottage **sleeps up to 6 guests.*
- Dinner in the (*on-site*) Farm & Founder Restaurant + Bar.

STAY, PLAY & SPA PACKAGE

Enjoy exclusive access to our golf course, unwind with soothing spa services, and relax in our comfortable accommodations – all tailored to enhance your stay. *Ask us today for more details and let us craft the perfect experience for you!*



Royal Ashburn Golf Club
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