



ROYAL ASHBURN

Weddings

50 GUESTS

INTIMATE ROYAL
Wedding



Photo Credit Rosenlee Photography



Intimate Royal WEDDING PACKAGE

Royal Ashburn is proud to offer an intimate wedding experience for our couples and 50 of their closest family and friends. We've had the honour of hosting smaller scale weddings during uncertain times and we can assure you, there was nothing small about the amount of love celebrated.

Our Intimate Royal Wedding Package has been designed to include every aspect and detail of what makes a wedding day spectacular and then some. Review our package below in full detail and if you have any questions or would like more information, please contact:

Rikki Edwards

Events Coordinator

905-686-1121

events2@royalashburngolfclub.com



The Intimate Royal Wedding Package Includes:

- Ceremony
- Professional Wedding Coordinator
- Appetizer (for cocktail hour)
- Three Course Meal
- Five Hour Host Bar
- Floor Length White Table Linens
- Choice of Coloured Napkin
- Head Table on Risers with Skirting
- Chair Covers
- Cake Cutting Service with Coffee & Tea
- Cake Table, Gift & Guest Book Tables
- Champagne for Toasting
- Private Bridal Suite
- Microphone and Podium

INTIMATE ROYAL WEDDING PRICING

\$10,999 + HST, Administration Fee and Socan Fee

Photo Credits

(from top to bottom)

Ashley Topping Photography

Precious Photography

Heather Windsor Photography

Rosenlee Photography

Kathleen Gillis Photography

Menu

CHOICE OF STARTER *(select one starter 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.

Soup Chef's choice.

CHOICE OF THREE ENTRÉES**

(all three pre-selected entree choices are due no later than 10 days before)

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

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

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

Stuffed Pepper (Gluten Free and Vegan) Seasoned rice and fresh vegetables stuffed in a red pepper and finished with tomato sauce.

CHOICE OF DESSERT *(select one dessert option)*

Classic Cheesecake New York cheesecake set with a graham cracker crust, drizzled with your choice of 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.

* plus tax and administration fee.

** maximum three entrée selections for guests to pre-select. Entrée selections must be received no later than ten days before.
